

Sunday BRUNCH

Starters

COCKTAIL SHRIMP
Cocktail Sauce

**GRILLED PEACH &
CHARRED CORN SALAD (V) (GF)**
*Mixed Greens, Queso Fresco,
Spicy Walnuts, Creamy Jalapeño Dressing*

BLT POTATO SALAD
*Sour Cream, Crispy Bacon, Celery,
Tomatoes, Garlic Dressing (GF)*

GUACAMOLE & CHIPS (V)
*Corn Tortilla,
Charred Tomato & Bean Salsa*

CORNBREAD (V)
Chili Honey Butter

Breakfast

CHICKEN & WAFFLE
Watermelon Rind

FRENCH TOAST (V)
Maple Syrup

SCRAMBLED EGGS (V) (GF)

**APPLEWOOD
BACON & SAUSAGE (GF)**

Hot

ROAST BEEF (GF)
Chimichurri, Jus

BLACKENED CATCH OF THE DAY (GF)
Tropical Pineapple Salsa

TRADITIONAL MAC N CHEESE (V)

ROAST PESTO VEGETABLES (V) (GF)

Dessert

Chef JJ's Choice of
Sweet Bites

\$62 Brunch

(V) - Vegetarian (GF) - Gluten Free

If you have any intolerance or specific diet, please ask your waiter for guidance. Consumption of raw or under-cooked meats can present a potential health risk.

Please be advised that requests for leftovers/doggie bags to take home cannot be accommodated.

17% gratuities will be added to the menu price listed.

Beverage Packages

Each beverage tier includes a selection of wines and regular highballs, including mimosas. The following listed below is free flowing, valid for 2 hours starting at your reservation time.

ZARDETTO, PROSECCO \$110

VEUVE CLICQUOT / MOËT CHANDON CHAMPAGE \$130

RUINART ROSÉ \$222

Included beverages unlimited for two hours:

WINES

Cloudy Bay, Sauvignon Blanc, Marlborough, New Zealand, 2016

AIX, Rosé, Coteaux d'Aix en Provence, France, 2018

Frescobaldi, Nipozzano, Chianti Rufina Riserva, 2013

PREMIUM LIQUOR

Bombay Sapphire Gin, Tito's Vodka, Gosling's Black and Amber Rum, Chivas, Hennessy
served with your choice of mixer

Wine List



Cocktail Menu



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