

THE MENU

SATURDAY'S AT XPERIENCE | 12 - 2PM | BOOKINGS ESSENTIAL

SO/ BRUNCH TOWER

Medium Tower \$88++ (per tower / serves 2-3)

Large Tower \$178++ (per tower / serves 4-5)

(THAT'S JUST \$35++ PER PERSON FOR TABLE OF 5)

Insane brunch tower topped with grilled tomatoes; toasted sour dough with smashed avo & feta; "Hillbillies" sautéed wild mushrooms; choice of eggs; smoked salmon belly; tatter tots; garlic & soy glazed chicken wings with toasted sesame & asian slaw; thunder crunch fries; mini beef sliders; bratwurst; fresh tropical fruits; "Goreng Pisang" and finished with a pancake stack.

LOADED PLATTERS

Seafood Platter \$138++ (per platter / serves 2-4)

A lavish platter with 1 piece of Boston lobster (approx. 500gm); 300gm tiger prawns; 300gm mussels; 6 Hokkaido scallops; and 1 dozen pacific oysters poached & served on ice

SO/ Meaty Platter \$120++ (per platter / serves 2-3)

300gm garlic soy glazed Australian wagyu ribeye served with shallots, chives & natural jus; 300gm homemade salt & herb rubbed roasted pork belly and roasted spring chicken with natural jus; served on a bed of summer vegetables & warm potato salad

FREE-FLOW

Add 2 hours free-flow house pour beer, wine & prosecco for \$48++ per person

Add additional \$20++ per person for 2 hours free-flow gin cart & Taittinger Brut

THE MOTHER OF ALL TOWERS

Medium Tower \$138++ (per tower / serves 2-3)

Large Tower \$268++ (per tower / serves 4-5)

(THAT'S JUST \$53++ PER PERSON FOR TABLE OF 5)

Premium option overflowing with house cured salmon; artisan cold cuts & cheeses; toasted sour dough with smashed avocado & feta; grilled tomatoes; vegetable frittata; SO-sloppy con carne; spicy chorizo snags between buns; roasted spring chicken; breaded homemade fish & chips; Australian striploin steak; potato rosti; a warm pancake stack; donuts; fresh tropical fruits & a house made SO-netto (cornetto style ice-cream)

SO/ SWEET TOWER

SO/ Sweet Tower \$48++ (per tower / serves 4-5)

For those with a sweet tooth, indulge in the sweet tower loaded with assorted danishes & mini croissants; homemade banana cake & sour cream; doughnuts; pancakes with chantilly cream, maple syrup, brown butter & fresh berries; assorted nonya kueh; fresh tropical fruit slices and Nutella crepes with assorted homemade ice cream.

FREE PARKING

Complimentary parking at Robinson Point Carpark when 4 people or more dine. Maximum 1 car per table. Minimum spend \$200.