

A top-down view of a dark, rustic plate filled with several oysters on a bed of crushed ice. A single slice of bright yellow lemon is placed in the center of the plate. In the upper right corner, two glasses of white wine are partially visible. The background is a textured, greyish surface. The text "sunday brunch" is overlaid in the center in a white, serif font.

**sunday
brunch**

Sunday Brunch Menu

Sundays from 12pm to 3pm
Last Call at 2.30pm

**BRUNCH AT \$97++ PER DINER
WITH FREE-FLOW PROSECCO AT \$134++
WITH FREE-FLOW CHAMPAGNE AT \$166++
KIDS ENJOY AT \$35++ (AGED 10 AND BELOW)**

ANTIPASTI

SOURDOUGH BREAD

BURRATA & LEEKS

braised leeks & mustard breadcrumb

DATES & SPECK

warm dates, maldon sea salt & smoked pork
belly salami

INSALATA

LENTIL & SUMMER SQUASH SALAD

marinated beluga lentils, shaved red onion,
arugula & goat cheese vinaigrette

PRAWN COCKTAIL

avocado, iceberg lettuce & classic cocktail
sauce

ARAGOSTA & OSTRICA

STEAMED LOBSTER

with lemon aioli

FRESH SHUCKED OYSTERS

with tobasco sauce, shallot vinegar & lemon
wedges

UOVA

SPANISH OMELETTE

traditional egg, potato & sweet onion
omelette

SHAKSHUKA

eggs baked in harissa spiced tomato sauce,
eggplant, chickpeas & yogurt

SECONDI

CHOICE OF A MAIN

POLLO AL MATONE

spiced spring chicken crisped under
Himalayan salt bricks & savoury fried
sourdough pancake with kale, roasted
garlic & chilli

OR

ROASTED SEABASS

herb stuffed & wrapped in radicchio

DOLCE

CHOICE OF A TART

LEMON TART

lemon custard topped with a cloud of
meringue & fresh lemon zests

OR

STRAWBERRY TART

fresh Korean strawberries on mousse,
marmalade & fresh Iranian pistachios