

BOTTOMLESS BRUNCH

ALL SERVED TO SHARE

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CHICKPEA & EDAMAME DIP (VG,GFO, DF)
za'atar, extra virgin olive oil, pita

HALOUMI CHEESE (V, GF)
Heirloom tomato, micro basil,
artisan honey dressing

THE WINERY SAUSAGE ROLL
Veal and chorizo, tomato chilli jam

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SLOW-BRAISED BEEF CHEEK RAGU (GFO, DFO)
Rigatoni, cavolo nero, field mushroom, parmigiano

ROAST PUMPKIN (VG, GF)
green tomato salsa verde, smoky coconut sauce,
pickled yellow chillies, coriander

STEAK FRIES (V, DF)
Lemon aioli

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TRIPLE CHOCOLATE BROWNIE
Chocolate sauce, chocolate crumb

WASHED DOWN WITH
Bellini's or House Glass of
Sparkling, Sauvignon, Rose or Cab Sauv)

Please make a member of the team aware of any dietary requirements

DF = Dairy Friendly | GF = Gluten Friendly | V = Vegetarian
VG = Vegan | O = Option

A surcharge of 10% applies on Sundays and Public Holidays
All card payments attract a 0.72% merchant fee

