

BOTTOMLESS BRUNCH

ALL SERVED TO SHARE

—
GRILLED OLIVE BREAD, WHIPPED LABNA

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

THE WINERY SAUSAGE ROLL
Veal and chorizo, tomato chilli jam

—
SLOW-BRAISED BEEF CHEEK RAGU (GFO, DFO)
Calamarata, cavolo nero, parmigiano

ROAST PUMPKIN (VG)
Farro, mint, rocket, smoky coconut sauce,
puffed amaranth

STEAK FRIES (GF, V)
Lemon aioli

—
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 Free | GF = Gluten Free | V = Vegetarian
VE = Vegan | O = Option

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

