

MOTHER'S DAY BRUNCH MENU

\$68 PER PAX**

AVAILABLE ON 10 MAY 2026

Kids under 12 years old (\$38**) | Kids under 6 years old (Dine free)

Salad Bar

Cured Smoked Salmon

Condiments of House Pickles | Crème Fraiche | Blinis

Cold Cuts of Parma Ham, Coppa, Serrano & Bresaola

Condiments of House Pickles | Nuts | Grapes | Crostini

House Made Potato Salad

Fingerling Potatoes | Bacon Bits | Chives | Maple Kewpie Dressing

House Made Red Cabbage Slaw

Red Cabbage Slaw | Golden Rasins | Kewpie Mayo

Seafood Salad

Mussels | Clams | Prawns | Roasted Peppers | Xeres Vinaigrette

Greek Salad

Watermelon | Red Onion | Parsley | Feta Cheese

Tomato & Mozzarella Salad

Heirloom Tomatoes | Baby Mozzarella Cheese | Basil | Balsamic



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Mains

(Choice of 1 Main)

Grilled Fresh Tiger Prawn

with Olive Tomato Salsa | Charred Lemon

Chicken Quesadilla

Roast Chicken & Corn | Jalapeno | Harissa Aioli | Olive Tomato Salsa | Fresh Lime

Smoke Pastrami Sandwich

Beef Pastrami | Tomato Jam | Pickle Aioli | Garlic Herb cheese | Rocket | Ciabatta

Duck Confit Mac & Cheese

Shredded Duck | Cavatelli Pasta | Bechamel | Cheddar & Mozzarella | Bread Crumbs

House Made Rigatoni (V)

Vodka Tomato "Pink" Sauce | Parmigiano Reggiano

Fried Chicken & Waffle

Buttermilk Fried Chicken | Waffle | Maple Butter

Egg Benedict

(choice of Champagne Ham or Smoke Salmon)

Croissant Bun | Poached Eggs | Rocket & Parsley Salad | Roasted Tomatoes on Vine

Fisherman's Pie

Salmon | Haddock | Green Pea | Bechamel | Mash Potato

Wagyu Burger MS8

Cheddar Cheese | Roma Tomato | Crispy Bacon | Truffle Aioli | Brioche Bun | Fries

Angus Ribeye Steak "Au Poivre" MB2

Fries | Black Pepper Corn Sauce

Dessert Station

Lychee Rose Macaron

Chocolate Praline Cake

Strawberry Short Cake

Matcha Casis Cake

Financiers

Plain Scone

(Mix Berries Jam, Clotted Cream, Honey)