

# WEEKEND BRUNCH

Select a brunch item and a dessert  
then add 15.00 per person for free flowing\* fizz or Bloody Marys

Saturday 11am-4pm / Sunday 11am-5pm

## BRUNCH

<b>Bacon &amp; Eggs</b> <i>Fried eggs sunny-side up, Applewood Smoked bacon, golden hash browns</i>	8.50	<b>Eggs Benedict</b> <i>Toasted English muffins, poached eggs, crispy Applewood smoked bacon &amp; hollandaise sauce</i>	8.50	<b>Baked Avocado (v)</b> <i>Portobello mushrooms, halloumi, Chilli &amp; coriander crispy fried eggs</i>	8.50
<b>Steak &amp; Eggs</b> <i>5oz Flat Iron Steak, eggs sunny-side up, Golden hash browns &amp; brown sauce</i>	12.50	<b>Eggs Florentine (v)</b> <i>Toasted English muffins, sautéed spinach, Hollandaise sauce</i>	7.50	<b>Waffle Stack</b> <i>Crispy smoked bacon &amp; maple syrup or Berry compote &amp; vanilla Ice-cream</i>	8.50

## FRESH SEAFOOD

**Grilled Seabass**  
*Garlic, herbs & lime*  
12.00

**Blackened Cajun Salmon**  
*Dressed rocked salad*  
13.00

**Lobster Frites**  
*½ pound lobster, skinny fries, truffle dip & charred lime*  
22.00

## BURGERS

**Bacon & Cheese Burger**  
*¼ pound ground beef patty Applewood smoked bacon, lettuce, red onion, house sauce, pickle, special sauce & fries*  
11.50

**Crispy Chicken Burger**  
*Homemade Guacamole, lettuce, red onion, sriracha mayo, brioche bun & fries*  
11.50

**Mushroom & Halloumi (v)**  
*Guacamole, lettuce, red onion, brioche bun & fries*  
10.50

## SALADS

**Caesar Salad**  
*Baby gem, Caesar dressing, anchovies, bacon, shaved parmesan & herb croutons*  
5.50/9.00

**Waldorf Salad(V)**  
*Green apples, red grapes, toasted walnuts, celery, baby gem & lime aioli*  
6.00/9.50

**Cobb Salad**  
*Baby gem, tomato, avocado, bacon, chicken, blue cheese & red wine vinaigrette*  
7.00/12.00

**Top Your Burger**  
Mature Cheddar or Blue Cheese 2.00  
Onion rings 2.00  
Applewood Smoked Bacon 3.00

**Top Your Salad**  
Applewood Smoked Bacon 3.00  
Chicken 4.00  
Garlic & Chilli Shrimps 6.00  
Half Lobster 20.00

## SIDES & SAUCES

Skinny Fries 3.50	Grilled Asparagus 3.50	Chopped Salad 3.00	Blue Cheese Sauce 2.00
Cajun Fries 4.00	Slaw 3.00	Onion Rings 3.50	Truffle Mayo 2.00

## DESSERTS & COFFEE

**Double Chocolate Brownie** 5.50  
*Honeycomb, popcorn & salted caramel ice-cream*

**Pornstar Cheesecake** 5.50/9.50  
*Passion fruit flavoured cheesecake with/without glass of fizz*

**Choc Chip/Walnut Cookies** 5.50  
*Vanilla & white chocolate milkshake & ice cream*

**Knickerbocker Glory** 5.50  
*Vanilla, ice cream, summer fruit compote & strawberry coulis*

**Milkshakes** 5.50  
*Choose from vanilla white chocolate, chocolate brownie, strawberry or cookie*

Espresso 2.50	Liqueur Coffee (2.50 plus liqueur price)
Macchiato 2.50	
Americano 2.50	
Cappuccino 2.50	Hennessy Fine de Cognac 5.00
Latte 2.50	Kahlua Coffee liqueur 3.00
Mocha 2.50	Jameson Irish whiskey 3.75
Hot Chocolate 2.50	Chairman's Reserve Spiced rum 4.25
Selection of Teas 2.50	Disaronno Amaretto 3.00
<i>English Breakfast, Earl Grey, Green, Peppermint, Chamomile, Fresh Mint, Jasmine</i>	Mozart White Chocolate liqueur 3.00

# WINES, CHAMPAGNES, BEERS & SOFT

## WHITE WINES

<b>Blanc de Blancs Sec, Cuvée Jean-Paul</b> 2016, Gascogne, France	20	15	5
<b>Principato Pinot Grigio</b> 2016 Italy	23	11.5	5.4
<b>The Listening station Chardonnay</b> 2016, West Australia	25		
<b>False Bay Chenin Blanc</b> 2016, Western Cape, South Africa	30		
<b>Sileni Cellar Selection Sauvignon Blanc</b> 2016, Marlborough, New Zealand	36		

## ROSE WINES

<b>Sanvigilio Pinot Grigio Blush</b> 2016, Triveneto, Italy	22	11	5.1
<b>Domaine de Rimauresq Côtes de Provence</b> 2015, Provence, France	39		

## RED WINES

<b>Vaucluse Rouge, Cuvée Jean-Paulq</b> 2015, Pays de Vaucluse, France	20		
<b>Les Oliviers Merlot</b> 2016, France	26	13	6.1
<b>Cape Heights Shiraz</b> 2016, North East Valley, South Africa	28		
<b>Nieto Senetiner Malbec</b> 2015, Mendoza, Argentina	35	17.5	8.2
<b>Bodegas Artesa Rioja Reserva</b> 2011, Rioja, Spain	38		

## SPARKLING WINES

<b>Le Dolci Colline Prosecco</b> NV, Veneto, Italy	35	6.5	
<b>Ferghettina Franciacorta Rosé Brut</b> 2012, Lombardy, Italy	50		

## SOFT

<b>Coke</b>	3.5
<b>Diet Coke</b>	3.5
<b>Fever Tree Lemonade</b>	2.5
<b>Fever-Tree Sicilian Lemonade</b>	2.5
<b>Fever-Tree Soda Water</b>	2.5
<b>Fever-Tree Indian Tonic</b>	2.5
<b>Fever-tree Light Tonic</b>	2.5
<b>Fever-tree Elderflower Tonic</b>	2.5
<b>Fever-Tree Ginger Ale</b>	2.5
<b>Fever-Tree Ginger Beer</b>	2.5
<b>Selection of Jucies</b>	3.25
<b>Red Bull</b>	3.5



## CHAMPAGNES

<b>Moët &amp; Chandon Brut Impérial NV</b>	60	11.5
<b>Veuve Clicquot Yellow Label Brut NV</b>	70	
<b>Moët &amp; Chandon Ice Impérial NV</b>	70	
<b>Ruinart Blanc de Blancs NV</b>	80	
<b>Moët &amp; Chandon Brut Impérial NV (Magnum)</b>	130	
<b>Dom Pérignon 2006</b>	180	
<b>Armand de Brignac Ace of Spades Brut Gold NV</b>	480	

## ROSE CHAMPAGNES

<b>Moët &amp; Chandon Rosé Impérial NV</b>	75
<b>Champagne Laurent-Perrier Rosé Brut NV</b>	85
<b>Champagne Laurent Perrier Rosé Brut NV (Magnum)</b>	170

## BOTTLED BEERS

<b>Pistonhead</b>	330	4.6%	4.0
<b>Harviestoun Schiehallion</b>	330	4.8%	3.95
<b>Brooklyn Lager</b>	330	5%	4.3
<b>Sierra Nevada</b>	355	5.6%	4.50
<b>Peroni Ambra</b>	330	6%	4.60

## DRAFT BEERS

<b>Peron</b>	5.1%	5.80	3.00
<b>Asahi</b>	5%	6.00	3.00
<b>Pilsner</b>	4.4%	4.90	2.5
<b>Kozel</b>	4%	4.90	2.5

## CIDERS

<b>Rekorderlig Pear</b>	500	4.5%	5.25
Sweden			
<b>Rekorderlig Wild Berries</b>	500	4%	5.25
Sweden			
<b>Urban Orchard</b>	330	4.5%	3.95
England			