Brunch Set 228
Daily Soup
please see your server for details
or
Feta Cheese & Beetroot Salad (v)
frisée, walnut, chive
or
Blueberry Muesli (v)
raisins, crushed walnuts

Classic Benedict
York ham, English muffins, Poached Japanese egg, hollandaise
or
Truffle & Asparagus Omelette (v)
Gruyere cheese, onion, add shrimp +$30

Saffron Risotto (v)
smoked mozzarella & toasted walnuts
or
Oven-Baked Salmon Fillet (+$30)
pumpkin orzo pasta, dill & lemon butter sauce
or
Steak & Eggs (+$80)
Aus beef tenderloin, 2 eggs any way, french fries

Swedish Waffle
pineapple compote, mascarpone cream
or
Fresh Fruit
Sorbet

From the Josper
Our Imported Spanish Charcoal Grill & Oven

Free-Range Chicken 185/295
14oz Pork Chop 295
6oz Iberico Lamb Loin 330
13oz Black Angus Rib-Eye 385

+95 Seared Foie Gras
all served with house salad
druffe pomme purée or French fries
bearnaise, peppercorn or jus

Desserts
Valrhona Chocolate Cake hazelnut, blackcurrant sorbet
Fresh Ginger Soufflé soya milk ice-cream (20 min preparation time)

Pistachio Panna Cotta fresh figs, rose jam
Chocolate Soufflé raspberry ice-cream (20 min preparation time)

Oysters
Served with Shallot Dressing & Lemon
1pc 3pc 6pc 12pc
Speciales Lambert (Fr) 60 170 320 600
Tasmania (Aus) 45 130 250 480

Pastas
Lobster & Red Prawn Spaghetti 325
Pappardelle alla Bolognaise 180
Ricotta Cheese & Spinach Risotto (v) 180

Mains
Oven-Roast Black Cod 320
cauliflower couscous, miso carrot sauce
Whole Grilled Red Snapper 335
fennel salad, saffron fish stock
Wagyu Beef & Gruyere Cheeseburger 235
caramelized onion, smoked bacon, brioche bun, tomato, lettuce, truffle mayo & fries

Starters
Belgian Endive Salad (v) 135
grapefruit, poached pear, blood orange dressing, walnut
Spanish Octopus Carpaccio 165
salmon roe, kalamansi, orange, crouton
TC Classic Caesar 120
romaine, parmesan, pancetta, caesar dressing, add josper grilled chicken or smoked salmon +$40

Foie Gras & Chicken Liver Parfait 185
cucumber, pickled cauliflower, turmeric reduction, walnuts

Hamachi & Scallop Ceviche 165
avocado, watermelon, yuzu dressing, salmon roe

Organic Mushroom Soup (v) 120
fired shiitake, truffle cream

Cheese & Charcuterie
Selection of Artisan French Cheese 168
assorted cured cuts & pickles
Charcuterie 238
chutney & walnut toast

Sides
Sautéed Wild Mushroom 85
druffe oil
French Fries 70
druffe mayonnaise
Creamed Leaf Spinach 65
nutmeg
Fire Roasted Broccoli 65
garlic & chili
Steamed Asparagus 75
hollandaise

Brunch Plates
The Continental Fish & Prawn Cake 160
poached egg, grapefruit hollandaise
Smoked Salmon & Scrambled Eggs 160
sourdough toast
Eggs Florentine (v) 135
saute spinach, poached egg, hollandaise on English muffin
Avocado on Toast 195
crispy bacon, sun-blushed tomato, soft boiled egg, rocket & parmesan

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