



OYSTER SHUCKING & PRAWN STATION

The finest assortment of oysters and prawns with a range of mouth watering condiments.

CHARCUTERIE, ANTIPASTO & CHEESE STATION

*An array of local cured meats, artisan European cheeses, succulent fruits and c
and house made dips are just a fraction of what's on offer.*

CHEF'S CHOPPING BLOCK STATION

*Chef's selection of Victorian paddock, ocean and farm delights, slow roasts and sous vide preparations.
Complimenting dishes include, aromatic vegetables, colourful salads and rich sauces and glazes.
Our Chef's will carve and serve the meats as you graze this interactive and innovative station.*

BRUNCH DESSERT STATION

*A tempting selection of house made sweets, assorted macaroons, house made scones,
fresh strawberries and cream, salted caramel tortes and more...*

A LA CARTE COOKED BREAKFAST

Enjoy a collection of our most loved breakfast dishes, made to order.

SMASHED AVO ON SOURDOUGH

avocado, chili goats feta, organic sourdough, fresh herbs, confit tomato medley, macadamia dukkah

BANANA WAFFLES

buttermilk caramelized banana waffle, chocolate pistachio soil, toffee popcorn, cookies & cream

LITTLE EASTERN

*kale, golden cauliflower, smoked almond hummus, roasted broccoli, pomegranate, avocado,
tahini yoghurt, salted seeds, poached egg*

EGGS ON TOAST

scrambled, poached or fried on organic sourdough, spelt honey bread or gluten free toast

CHIA PORRIDGE

coconut, mango & maple chia porridge, buckwheat cacao orange crumble

Our Brunch is served with one of the following paired beverage options:

Option 1. One of our Breakfast Cocktails on arrival 95pp

Option 2. Free flowing French Sparkling 110pp

Option 3. Free flowing French Sparkling or Beer, Bloody Marys, Mimosas and Bellini's 130pp