

MENU

Sunday Brunch
Specials Available
11am - 4pm

STARTERS

Irish Oysters Each pc 6 | ½ Dozen 33
Shallot Mignonette

Provençal Shellfish Bisque 14
Crab Brioche, Parsley

Grilled Eggplant Caprese 16
Mozzarella, Cherry Tomatoes, Garlic,
Anchovies, Pesto

Striped Bass Crudo 17
Soy Pearls, Jalapeño, Horseradish, Cucumber &
Grapes, Smoked Oyster Mayonnaise, Yuzu Dressing

Blue Swimmer Crab Tartare 21
Crab Royale, Apples, Seaweed,
Avocado & Wasabi Purée, Brioche

Grilled Spanish Octopus 28
Butter Beans, Chorizo, Baby Potatoes, Romesco

Kale Salad 17
Sweet Potatoes, Avocado, Chickpeas, Quinoa,
Walnuts, Maple Mustard Dressing

Chicken Liver Parfait 13
Onion Marmalade, Grapes, Brioche

FROM THE CHARCOAL GRILL

Steaks are served with Side Salad

Aus 100 Day Grain-fed Ribeye 38
250gr

**Aus 100 Day Grain-fed
Hanging Tender** 35
200gr

**Aus Grass-fed Angus MB+2
Flat Iron Steak** 35
200gr

NZ Grass-fed Tenderloin 50
200gr

Aus Black Angus Beef Ribs 55
Serves 2 | Asian BBQ Sauce

Canadian Pork Tomahawk 36
Fine Beans, Apple Sauce

200 Day Grain-fed Côte de Boeuf 150
1.2kg For Sharing | Fine Beans, Roasted Potatoes,
Brown Onion Marmalade
(minimum waiting time 20 minutes)

Free-Roaming Chicken 29
500gr | Potatoes, Red Wine Shallot Sauce

Steak Sauces (choose one)

Red Wine Shallot Sauce
Blistered Jalapeño Hot Sauce
Black Peppercorn Sauce
Truffle Mushroom Sauce
Ginger Sesame Teriyaki Sauce
Béarnaise Sauce

Add To Your Grill

Brown Onion Yorkshire Pudding | 3
Sunny Side-Up Egg | 2
Jack Daniel's Caramelized Onions | 2
Thick-Cut Bacon | 4

MAINS

Tasmanian Salmon 30
Broccolini, White Clam Risotto, Champagne Sauce

Grilled Whole Snapper 38
Lemon Caper Beurre Blanc
(minimum waiting time 20 minutes)

King Prawn Thermidor 28
Capellini Aglio Olio, Sakura Ebi,
Tomato Concasse, Shellfish Bisque

White Clam Spaghetti 26
Chilli Crisp, Garlic, Lemon

Harissa-Spiced Cauliflower Steak 24
Chickpeas, Hummus

Mushroom Risotto 24
Breadcrumbs, Parmesan, Parsley

SIDES

Creamed Baby Spinach 10
Poached Egg, Parmesan Crumbs

Fried Mac & Cheese 8
Apple Jalapeño BBQ Sauce

Sautéed Mixed Mushroom 10
Garlic Butter, Breadcrumbs

Charcoal-Grilled Broccolini 10
Chilli Crisp, Lemon

**Caramelised Cauliflower
Croquettes** 8
Black Garlic Mayonnaise, Pecorino

Corn Ribs 9
Kombu, Sriracha Butter, Parsley

Truffle Mashed Potatoes 9

Duck Fat Potatoes 9
Thyme, Parsley

Straight Cut Fries 9
Sriracha Aioli

DESSERTS

Strawberry Millefeuille 12
Strawberry / White Chocolate Crème Patisserie,
Strawberry Swirl Ice Cream

Apple Tarte Tartin 13
Bourbon Butterscotch,
Salted Caramel Swirl Ice Cream
(minimum waiting time 20 minutes)

Passion Fruit Tart 12
Mango & Basil Salsa, Vanilla Bean Ice Cream

Flourless Pistachio Olive Oil Cake 10
Red Berry Compote, Rose Scented Jellies,
Vanilla Bean Ice Cream

Maple-Roasted Pineapple 10
Cinnamon Donuts, Coconut Granola,
Coconut Ice Cream

☑ Plant-Based ☑ Vegetarian ☑ Contains Nuts ☑ Contains Pork

Prices are subject to 10% service charge & GST.

Kindly inform us of any food allergies or requirements. Please be aware of the risk of cross-contamination or changes in the content of any commercial ingredients we use. Menu items may contain coconuts. Whilst we take extra care, we cannot guarantee that what we serve is free of nuts, gluten, allergens or animal products. The Privé Group, its subsidiaries, and staff will not be liable for adverse reactions from consuming any of our products or while at our premises.