

# BRUNCH

\$75PP

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YOUR CHOICE OF BRUNCH WITH THE FOLLOWING:

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1 BOTTLE BUBBLES  
PER 2 GUESTS

1 CARAFE ORANGE JUICE  
| ALLPRESS COFFEE

## FOR THE TABLE

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House made sourdough, olive oil & whipped butter

## TO CHOOSE

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### GRANOLA

Cinnamon granola, roasted walnuts, verbena poached rhubarb, vanilla coconut yoghurt, plum gel \*vegan option available

### GRILLED VANILLA AND BROWN BUTTER BRIOCHE

Elderflower custard, roasted hazelnuts, mint, sweet and sour blueberries

### MIRO BENEDICT

Applewood smoked bacon, poached eggs, citrus hollandaise, potato and leek cakes, yuzu salt

### HOUSE-SMOKED SALMON WAFFLE

Parmesan waffle, hot smoked salmon, poached eggs, hollandaise, rocket and horseradish

### SMOKED BRISKET

Smoked Hereford brisket, potato and leek cakes, poached egg, hollandaise and chilli jam

### MUSHROOM BENEDICT

Mushrooms, poached eggs, spinach, potato and leek cakes, smoked beetroot, yuzu salt, hollandaise  
\*vegan option available

## TO FINISH

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Olive oil sponge, pears, fig leaf ice cream, pine nuts, olive oil

*Everything is made in a kitchen that handles gluten and other allergens, please let your waitstaff know of any dietary requirements or allergies prior to ordering*

