

POST

POST BRUNCH

TO START

Bircher muesli, poached seasonal fruit, cashew and maple cream

Nut and seed "real toast", avocado, tomato, cucumber

Raw kingfish, persimmon, finger lime, buttermilk dressing

Wagin duck leg agnolotti, charred radicchio, vincotto, sage

Linley Valley pork belly, sweet potato, figs, mustard and sherry gastrique

MAIN

Smoked salmon, zucchini roesti, dill and lemon scented cottage cheese

Poached hens eggs, Champagne ham, hollandaise, English muffin

Quinoa spaghetti, heirloom tomatoes, black olive, rocket

Chicken breast, quinoa, grapes, walnuts, tahini yoghurt

Dorper lamb shoulder, smoked celeriac, king brown mushrooms

DESSERT

Cocoa, muscatel and almond slice, acai palm berry sorbet

Spiced apple crumble tart, candied pecans, caramel ice cream

Post tiramisu, caramelised hazelnuts, espresso cream, mocha sorbet

Two-courses — \$118pp, Three-courses — \$128pp with two hour Champagne package

Two-courses — \$55pp, Three-courses — \$65pp without beverages