

POST

CHAMPAGNE 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