



A COASTAL CHRISTMAS

Brunch Menu

25 December, 12pm-4pm
Adults \$88++ Per Pax | Kids \$44++ Per Pax

SOL & ORA BREAD SERVICE

Brioche Parker Loaf
French Pampille Butter | Mediterranean Olives

APPETIZER

Burrata
Balsamic Cranberry Purée | Arugula | Roasted Pistachio | Tasman Sea Salt Flakes | Crostini

SOUP

Butternut Apple Soup
Cinnamon | Crème Fraîche | Julienne Apple

MAINS (Live Station)

Please Choose 1

Roasted Kinross Lamb Leg | Honey-Baked Ham
Oven-Baked Turkey | Baked Whole Sea Bass

SIDES & SAUCES

Garlic Mashed Potatoes | Honey-Glazed Baby Carrots
Brussels Sprouts with Bacon | Cranberry Mint Sauce
Red Wine Shallot Jus | Garlic Herb Butter

DESSERT STATION

(Free Flow)

Mini Chocolate Mint Fudge Cake
Chocolate Mint Ganache

Strawberry Cream Cake
Vanilla Sponge | Vanilla Chantilly | Strawberry Jam

Lemon Mascarpone Glass
Lemon Curd | Mascarpone Mousse | Biscuit Crumbs

Cream Cheese Blackberry Tart
Blackberry Mousse | Cream Cheese Frosting | Almond Frangipane

Tiramisu Financier
Coffee Cream Cheese | Cocoa Powder

Mini Chocolate Fountain with Fruits and Marshmallows

BOTTOMLESS BRUNCH

2 HOURS FREE FLOW | \$58++ PER PAX

Beverages included:

Vodka | Gin | Rum | Whiskey | Tequila | Prosecco | Mimosa