



Our Boxing Day Brunch is served with one of the following paired beverage options:

Option 1. One of our Breakfast Cocktails on arrival 69pp

Option 2. Free flowing French Sparkling 89pp

Option 3. Free flowing French Sparkling or Beer, Bloody Marys, Mimosas and Bellini's 99pp

Left Bank Brunch includes unlimited access to all of the below Stations and your choice of our most popular A La Carte cooked breakfasts

OYSTER SHUCKING & PRAWN STATION

The finest assortment of oysters and prawns with a range of mouth watering condiments.

CHARCUTERIE & ANTIPASTO & CHEESE STATION

An array of local cured meats, artisan European cheeses, succulent fruits and house made dips are just a fraction of what's on offer.

THE CHEF'S CHOPPING BLOCK STATION

Chef's selection of Victorian paddock, ocean and farm delights, slow roasts and sous vide preparations. Complimenting dishes include, aromatic vegetables, colourful salads and rich sauces and glazes. Our Chef's will carve and serve the meats as you graze this interactive and innovative station.

DESSERT STATION

A tempting selection of house made sweets, assorted macarons, fresh strawberries & cream, salted caramel tortes and more...

A LA CARTE COOKED BREAKFAST

Enjoy a collection of our most loved breakfast dishes, made to order.

EGGS YOUR WAY

scrambled, poached or fried with your choice of organic sourdough or spelt honey loaf

GLORIOUS MORNING BOWL

quinoa, wild rice, cauliflower, broccoli, kale, sweetpotato crisps, cumin yoghurt & poached egg ^{V VGO GF}

ORICAO WAFFLE

dark chocolate buttermilk waffle, caramelised banana, salted caramel, lemon myrtle sugar dust & nougat ice cream ^V

AVOCADO & MACADAMIA DUKKHA

chilli goats feta, pomegranate, organic sourdough, fresh herbs, confit tomato medley ^V

WILD HEMPNOLA

activated buckwheat, coconut chips, raw nuts, sweet cocoa, segmented fruit & yoghurt panna cotta ^{V VGO GF}