

the tavern

GRILL & LOUNGE

weekend brunch
6,050



with 1 glass of sparkling wine
7,370

with free flow
9,900

cold starter seasonal set

hot starters (choose three)

main course (choose one)

pastry chef's dessert

tea & coffee

the prices listed (tax included) are subject to a 15% service charge.

chefs signature starters



cold starters

- mixed green salad, honey and mustard dressing
- prawn cocktail, aurora sauce, mix vegetables
- yamagata yonezawa pork pate de campagne, tasmanian mustard
 - salmon roll, mascarpone and spinach
 - green peas and bacon quiche

hot starters

please choose 3 hot starters

- marinated fried fish, aromatic vegetables, couscous
 - lasagna, hokkaido raclette cheese
- grilled japanese chicken and white beans cocotte
 - seafood croquette, tartare sauce
 - today's soup

main courses



please choose 1 main

roasted rosemary and garlic marinated japanese beef sirloin
carved at your table **OR** 150g grilled steak
served with mashed potato, baked tomato, horeseradish, beef jus

eggs benedict, english muffin, poached egg,
grilled salmon **OR** ham

avocado toast, poached egg
sourdough bread

chefs yamaguchi special dish

upgrade options

- niigata snow aged japanese beef sirloin, 120g +4,620
- niigata snow aged japanese beef tenderloin, 120g +4,950
 - grilled japanese beef sirloin and angel prawn,
seasonal vegetables, fresh herb and tomato beef jus +3,300

dessert



waffle, apple compote, chantilly cream, maple syrup
OR
assorted fresh fruit plate

to greater ensure the quality of your dining experience,
please let us know if you have any food allergies or special food requests we can cater for.

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