



PRIX FIXE BRUNCH

\$48/pax 4 course

FIRST COURSE

Salami & Port Salut Chopped Salad,
Fresh Herbs, Mammoth Olives, Smoked Applewood Vinaigrette

- or -

Trout Ikura, Buckwheat, Grilled Leek & Potato Salad

- or -

Marinated Beetroot, Tofu Aioli, Passionfruit Pickled Cucumbers *(vegan)*

- or -

Kaluga Sturgeon Caviar, Brown Butter Blinis, Chive Sabayon *(+\$20)*

SECOND COURSE

Heritage Egg

Jamon Serrano, Poached Egg, Spinach, Shallot Beurre Blanc

- or -

Forest Mushroom & Toasted Rosemary Soup *(vegetarian)*

- or -

Carrot & Wild Mushroom Bourguignon *(vegan)*

- or -

Wild Red Prawn Gambas al Ajillo,

Roasted Squid, Charred Pepper Emulsion *(+\$10)*

THIRD COURSE

Gammon Ham "Milanese", Sauce Chablisienne, Herb & Pickles

- or -

Free-range Chicken au Vinaigre,

Red Wine Vinegar and Shallot Braise, Rosemary Rice Pilaf

- or -

Grilled Cauliflower Marinara, Roasted Pasta, Scallions *(vegan)*

- or -

Wild-caught Fish, Scallops, Pastis, Saffron & Shellfish Stew *(+\$15)*

FOURTH COURSE

Signature Sourdough Waffle, Maple Syrup & Whipped French Butter

- or -

Pastry of the Day *(limited quantities available)*

- or -

Dark Chocolate Banana Cake *(vegan)*

- or -

Allium's Banana Split,

House-made Neapolitan Ice Creams, Salted Valrhona Ganache *(+\$8)*

(Coffee / Tea Included)

*Add-on is available at \$10 per item from the
First, Second, Fourth Course & Kids Meal choices*

- No service charge or GST. Nett pricing -