BRUNCH

SNACKS





black truffle mayo

CORN 'RIBS' 8 🛞 🕜 black garlic & fermented chilli BACON WRAPPED DATES 4 / each (*) chorizo, Manchego, mustard

BBQ-SPICED PIG EARS 7.5



CLASSICS

DUCK & WAFFLE 24

crispy leg confit, fried duck egg, mustard maple syrup

SCOTTISH BREAKFAST 16

Cumberland sausage, two eggs \sim any style, dry cured bacon, haggis, roasted tomato, portobello mushroom, hash brown, cheese scone

'WANNA BE' DUCK & WAFFLE 24 🕢 🕜

crispy hen of the woods mushroom, fried duck egg, mustard maple syrup

two eggs \sim any style, roasted tomato, portobello mushroom, spinach, feta, hash brown, cheese scone



EGGS

TWO EGGS ~ ANY STYLE 7

sourdough toast & hand churned butter

COLOMBIAN EGGS 12 🕢

scrambled eggs, tomato, spring onions, sourdough toast, avocado add grilled chorizo or smoked salmon 4.5 each

EGGS FLORENTINE 14 (**)

poached eggs, spinach, hollandaise, lemon zest

DUCK BENEDICT 16

poached eggs, braised duck leg, hollandaise, sriracha

SHAKSHOUKA 14 🕢 🕜

harissa yogurt, coriander, black chilli flakes

AVOCADO WAFFLE 13 **② ?**

poached eggs, Aleppo chillies

SALMON ROYALE 15

poached eggs, hollandaise, horseradish, chives

SAVOURY

PUY LENTIL & SWEET ONION RAGOUT 10 🕢 🕜

miso yogurt, spinach, toasted buckwheat

LOBSTER ROLL 23

spicy Marie Rose sauce, brioche

FOIE GRAS CRÈME BRÛLÉE 16

pork crackling & marmalade, brioche

ROASTED COD 30 (\$)

lilliput capers, potatoes, beurre blanc, coriander

GRILLED BEEF BURGER 12

Scamorza, L.O.T, pickles, special sauce

8HR BRAISED PORK BELLY 14 🅸

chipotle glaze, pickled cucumber, Kewpie mayo, dukkah, pork crackling

CAESAR SALAD 13

romaine lettuce, Parmesan, anchovies, croutons, Caesar dressing



LEMON MERINGUE WAFFLE 12 •

lemon curd, Italian meringue, lemon sorbet, dill

DEEP FRIED MARS WAFFLE 12 •

hazelnut ice cream, sweetmeat fudge sauce

SEASONAL FRUIT SALAD 7 🏈 🕜

GREEK YOGHURT 8.5 **(3)** homemade granola or fresh fruit

homemade chocolate & hazelnut spread, vanilla ice cream, peanut crunch

CARAMELISED BANANA WAFFLE 13

TORREJAS 12 🕢

maple caramel apples, cinnamon ice cream

'THE FULL ELVIS' 17

PBJ, caramelised banana, Chantilly, all the trimmings

SIDES

FRENCH FRIES 5 (*) (7) add truffle & Parmesan 7 🕢

HONEY BAKED CARROTS 5 **(4)**

chestnuts, greek yoghurt, salsa verde

Corporate Chef Maxwell Terheggen

Executive Chef Lucia Gregusova

Gluten free 🕢 Vegetarian 🕜 Can be made Vegan







BREAKFAST BEVERAGES



LIBATIONS

MIMOSA 10

freshly squeezed orange juice, Champagne

BLOODY MARY 12

tomato, usual spices, choice of spirit

KIR ROYALE 14

crème de cassis, black currant reduction, Champagne

BUBBLES

125ml/750ml

NV VEUVE CLICQUOT "YELLOW LABEL" BRUT, REIMS 18 / 97

NV VEUVE CLICQUOT BRUT ROSÉ 21 / 120

JUICE

FRESHLY SQUEEZED ORANGE 5
FRESHLY SQUEEZED PINK
GRAPEFRUIT 5
PINK GRAPEFRUIT 3.5

APPLE 3.5
TOMATO 3.5
CRANBERRY 3.5

EXTRACT COFFEE ROASTERS - ROCKET ESPRESSO

Ethically sourced coffees to create a positive impact on farmers' communities.

A Duck & Waffle house roast featuring a delicious blend of 50% Project Peru and 50% Colombian Marianela.

Grown in organic and cooperative farms, the coffee is rich in caramel, black cherry, liquorice and cocoa flavours.

PROJECT PERU FILTER COFFEE 4

from an organic cooperative farming on the mountains of Northern Peru

AMERICANO 4 CORTADO 4.25 LATTE 4.25

AMERICANO 4 FLAT WHITE 4.25 MOCHA 4.50

MACCHIATO 4 CAPPUCCINO 4.25 DARK HOT CHOCOLATE 4.25 with all the trimmings 5

CANTON TEA

Ethically sourced from the world's finest tea gardens. Plucked and processed by hand, then skillfully blended in biodegradable pyramid bags. Also available as loose leaf.

BREAKFAST TEA 4 CHAMOMILE 4 TRIPLE MINT 4

EARL GREY 4 JADE GREEN TIPS 4 FRESH MINT 4

LEMONGRASS & GINGER 4