

## MAY 30TH- JUNE 12TH



2-course brunch \$26++ per person

### FIRST

choice of

# Bloody Mary

75 toppings, 8 rimmers, 20 sauces

Caprese Avocado Toast burrata, heirloom tomato, balsamic pearls, arugula

> Six Oysters on the Half Shell passion truit pearls, wakame, cocktail horseradish, mignonette

#### SECOND

choice of

## Open Face Wagyu Burger

tomato jam, carmamelized onion, white cheddar pickle, lettuce, bacon, fried egg, fries

Creme Brule Stuffed French Toast brioche, seasonal fruit, candied pecans maple syrup

Snapper Skillet

wood fired garden vegetable fingerling potatoes, grilled lemon

\*\*All tables recieve a complimentry bakery basket of goodies to start the meal with.

Saturday and Sunday 10am to 2pm

\*vegan and vegetarian options available - please ask your server.



