

BRUNCH MENU



SERVED SATURDAY, SUNDAY AND HOLIDAY MONDAYS FROM 11:30 – 3PM

APPETIZERS	BRUNCH
BRUSCHETTA FLATBREAD roasted garlic + bruschetta + fresh bocconcini + arugula + grana padano + balsamic glaze 19 v DILL PICKLE FLATBREAD dill bechamel + bacon + dill pickles + mixed cheese + honey sriracha drizzle 19 ARANCINI 3 cheese blend arancini + marinara + arugula + grana padano 16 v extra arancini 3.75 SPICED MEDITERRANEAN MEATBALLS pork + beef + kalamata olives + sundried tomato + fresh herb + tomato sauce + arugula + garlic baguette 18 extra meatball 4.75 BREADS & DIP roasted red pepper hummus + cucumber raisin yogurt dip + grilled flatbread 17 v extra bread 4 TRUFFLE FRIES house cut potatoes + truffle oil + grana padano + garlic dijon aioli sm 12 lg 16 v COCONUT SHRIMP coconut fried shrimp + pineapple chutney with red onion , bell pepper & chopped cilantro dip 18 extra coconut shrimp 3 SALMON CAKES fresh salmon belly + shredded potato + dill aioli + cucumber coleslaw 19 GRILLED HALLOUMI halloumi + blueberry sauce + arugula + cherry tomatoes 17 gf	EGGS BENNY medium poached egg + hollandaise + english muffin + hashbrowns back bacon full benny 19 half benny 15 smoked salmon full benny 21 half benny 17 OMELETTE 4 cheese + omelette + tomatoes + hashbrowns 18 CLASSIC BREAKFAST eggs + bacon + sausage + hashbrowns + sourdough toast 18 BUTTERMILK PANCAKES seasonal berry compote + whip cream + sweet table syrup 17 FRITTATA hashbrowns + smoked cheddar + hollandaise + fresh arugula + cherry tomato + balsamic reduction 20 choice of bacon & smoked cheddar or vegetarian (pepper, onion, mushroom) AVOCADO TOAST smashed avocado + artisan bread + bruschetta + arugula + cherry tomato + balsamic glaze + hashbrowns 18 add fried eggs 4 SAUSAGE HASH sage sausage + hashbrowns + avocado + poached eggs + hollandaise 21
SALADS	LUNCH
CAPRESE SALAD beef steak tomato, bocconcini + olive oil + pesto + arugula + grana padano 19 v gf add chicken 12 salmon 13 prawn 12 seasoned tofu 8 PARK SALAD mixed greens + bell pepper + cucumber + grape tomato + shaved radish + feta + pickled onion + carrot + pumpkin seeds + light balsamic dressing 17 v gf add chicken 12 salmon 13 prawn 12 seasoned tofu 8 WATERMELON SALAD arugula + watermelon + cucumber + kalamata olives + pickled onion + sunflower seeds + feta + white wine dressing + balsamic glaze 18 gf v add chicken 12 salmon 13 prawn 12 seasoned tofu 8	SEASONS BURGER aged cheddar + lettuce + tomato + onion + dill pickle + bacon + seasons burger sauce + brioche bun + fries or garden salad 23 sub truffle fries 6 Gluten Free Bun 3 GRILLED CHICKEN SANDWICH grilled lemon chicken breast + arugula + tomato + onion + yogurt cucumber dip + fries or garden salad 23 sub truffle fries 6 add bacon 2 add cheese 1.5 gf bun 3 FISH AND CHIPS beer battered fillet + tartar sauce + house cut fries + house made coleslaw + lemon 21 sub truffle fries 6 PULLED PORK SANDWICH house made bbq sauce + braised pulled pork + apple cream coleslaw + brioche bun + dill pickle fries or garden salad 23 sub truffle fries 6 add cheese 1.5 gf bun 3 QUINOA BOWL savory quinoa + kale + corn salsa + avocado + cajon rubbed tofu 22 vg gf sub tofu for chicken 10 salmon 12 prawn 11
EXTRAS	DESSERTS
IN ADDITION TO WHAT THE DISH IS SERVED WITH SIDE SAUCES garlic dijon aioli, mayo, hollandaise, sriracha, honey, pancake syrup, mustard, honey sriracha dip, tartar 2.5	MEXICAN CHOCOLATE BROWNIE warm cinnamon & chocolate brownie + strawberry compote + french vanilla ice cream 12 V PINA COLADA CHIA PUDDING coconut milk + pineapple + coconut + chia seeds 11 V GF OLD FASHIONED CHERRIES JUBILEE dark sweet cherries + brandy + french vanilla ice cream + chocolate drizzle 11 V GF

v - vegetarian vg - vegan gf - gluten free

18% auto gratuity applied to groups of 7 or more