

ORBIT BRUNCH MENU

Dishes are available individually, \$45 per person for a choice of two courses or \$55 per person for a choice of three courses. The set prices also include a juice, coffee, and baker's selection of pastries

FROM THE LARDER

Handmade ciabatta G with assorted spreads	9
Roast pumpkin soup V finished with crème fraîche	16.5
Homemade toasted muesli N organic dried fruit, Greek yoghurt and Manuka honey	16.5
Fruits of the season G lime syrup, clotted cream and seasonal berries	16.5
Orange seared tuna daikon and cucumber pickle, citrus and white miso	16.5
Clevedon Coast oysters tempura oysters, paprika aioli, preserved lemon and watercress salad	16.5
Baked goat's cheese V wrapped in filo pastry, thyme roasted beetroot and reduced balsamic	18.5
Grilled calamari on sourdough, rocket and tomato crostini and lemon parsley mayonnaise	18.5
Seared Atlantic Sea scallops G spiced lentil salsa, watercress shoots and roasted tomato dressing	22.5

HOT KITCHEN

Waffles with smoked bacon grilled banana, raspberries, streaky bacon and maple syrup	17.5
Globe artichoke risotto V confit shallots, broad beans, shaved parmesan and flat leaf parsley	20
Full English breakfast smoked bacon, pork sausage, vine-ripened tomato, Portobello mushrooms black pudding, hash brown and two eggs (any style)	25
Smoked salmon Florentine sliced smoked salmon, spinach, poached eggs, English muffin and glazed hollandaise	25


N Contains Nuts

G Gluten Free

V Vegetarian

V Vegan

A minimum average spend of \$30 per person per table is required.

Grilled fillet of snapper crab orzo, bok choy and shellfish dressing	25
Chicken supreme potato dauphinoise, baby spring vegetables and Earl Grey sauce	25
Angus pure roast fillet of beef braised pressed short rib, green beans and glazed parsnips	25
Seafood and coconut risotto  daily fresh seafood, lemongrass, coriander and fragrant spiced tomato coulis	25

SIDES

Baby cos salad, parmesan and garlic dressing	8
Baby potatoes sautéed in lemon herb butter	8
French fries with aioli	8
Mixed leaf salad, vine tomatoes and balsamic dressing	8
Panzanella salad, roast capsicum, truss tomatoes, black olives, ciabatta croutons and fresh basil	9

DESSERT

Pavlova mango and passionfruit jelly, passionfruit sorbet and mango salad	14.5
Iced peanut and cherry parfait  cherry jam sorbet and peanut brittle	14.5
Pineapple and star anise rice pudding pineapple crisp and white chocolate puffed rice	14.5
Coconut and lime tapioca  mango mousse, lime cake and lime curd	14.5
Iced chocolate fondant  salted caramel cashew, soft ganache, powdered chocolate and hazelnut ice cream	14.5
Vegan rhubarb and apple crumble  warm apple and rhubarb compote, coconut and oat crumble, freeze-dried raspberries and blood orange sorbet	14.5
Selection of ice creams and sorbets berry compote and crisp tuile	14.5
Selection of handcrafted chocolates	14.5

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