



**3-COURSE BRUNCH** 49 per person

UPGRADE TO A 90-MINUTE BOTTOMLESS PACKAGE

## WINES & BEERS

Red, White, Rosé Wine or Beer +35 per person

### COCKTAILS

Passion Fruit Martini, Sun Wrays, Pink G&T or Prosecco +45 per person

# CHAMPAGNE

Moët & Chandon Brut Impérial NV Champagne +85 per person

Guests with allergies and intolerances should make a member of the team aware before placing an order for food or beverages. Allergen information is available on request from your server. A discretionary service charge of 13.5% will be added to your bill.

### STARTERS

served family style

LIL' BRGS

jack's creek beef patty - special sauce - sesame seed bun

TRUFFLE ARANCINI

saffron mayo - parmesan

**CRISPY PRAWN BITES** 

avocado - aji amarillo aioli

#### MAINS

choose one

NY STRIP & FRIES

STK sauce

**AVOCADO BENEDICT** 

sourdough - cherry tomato - jalapeño hollandaise

**ROASTED SALMON** 

crushed potatoes - capers - parsley - lemon butter sauce

**BUTTERMILK CHICKEN & WAFFLE** 

chilli maple glaze - whipped butter

UPGRADES

**FILET** 200g 29

**RIB EYE** 300g 39

SIDES

10 each

TRIPLE COOKED CHIPS bacon jalapeño fry sauce

TRUFFLE FRENCH FRIES fresh truffle

SAUTÉED SPINACH garlic chips

BROCCOLINI preserved lemon and chili

MASHED POTATOES parmesan crust

MAC & CHEESE

CLASSIC 10 | BACON 13 | TRUFFLE 18

DESSERTS

served family style

STK SIGNATURE DESSERT BOARD