

G' Day SUNDAY BRUNCH

Each dish is carefully prepared by our chefs with market-fresh ingredients and upon order. Enjoy!

S\$173* per adult

with free flow of house wine, Tiger draught, Champagne, Bloody Mary, Gin & Tonic featuring Four Pillars "Bloody Shiraz" Gin and Negroni

S\$120* per adult; S\$60* per child^

with free flow of chilled juices and soft drinks

Australian Brekkie

Sourdough, Avocado, Vine Tomato, Bacon, Chipolata Sausages
with your choice of egg (sunny side-up or scrambled)

Seafood on Ice

Australian Moreton Bay Bugs, Tasmania Mussels,
Pastrami-Cured Tasmanian Salmon, Maine Lobster,
Poached Live Prawns, Half-Shell Scallops

Farm to Table

Australian Peach, Peppered Smoked Duck, Mizuna
Roasted Butternut, Crispy Kale, Meredith Dairy
Marinated Goat Cheese

Australian Beet, Kintoki Carrot Confit, Virgin Olive Oil Pearls
Heirloom Tomatoes, Australian King Fish Tiradito,
Maui Onion-Jalapeno Salsa

Butcher's Block Charcuterie

Parma Ham, Duck Rillettes, Saucisson, Bresaola
Freshly Baked Olive and Rosemary Focaccia, French Baguette

Pizza

The Australian Pizza (BBQ Sauce, Bacon, Eggs, Mushrooms)

Or

Classic Margarita Pizza

Pasta

Spaghetti Vongole, White Wine Fresh Clams, Chilli

Penne Bolognese, Australian Grass-Fed Beef,
Tomatoes, Parmesan

Spaghetti Napolitana

Asian Delights

Five-Spice Duck, Honey Char Siew

Crackling Australian Pork Belly

Poached Chicken, Fragrant Pandan-Scented Chicken Rice

Hong Kong Dim Sum & Local Specials

Chicken and Prawn Siew Mai

Prawn Har Gow

Chicken Char Siew Pau

Traditional Malay-Style Grilled Satay

Chicken & Beef Skewers, Ketupat, Chunky Peanut Sauce

Chilli Crab Bun

Australian Swimmer Crab Chilli Dip, Crispy Bun

Wok-Fried Australian Yabbies

Cereal, Butter and Curry Leaves

Singapore Spicy Town Laksa

Rice Noodles, Prawns, Fish Cake, Quail Egg, Laksa Leaf, Sambal Chilli

Hand-Pulled Noodles

Australian Pork Belly, Japanese Ajitsuke Egg, Pork Collagen Broth

Flavours of India

Tandoori Chicken, Cucumber Raita

Bhindi Do Pyaza (Lady Fingers, Tomato Onion Masala)

Freshly Baked Naan Bread (choice of garlic, cheese or coriander)

Japanese Specials

Omakase Makimono

Ebi Panko, Maki Roll (Prawn, Bonito Flakes)

California Maki (Avocado, Crab, Omelette, Tobiko)

Port Lincoln Spicy Blue Fin Tuna Seaweed Maki

Nigiri Sushi

Tuna (Maguro), Salmon (Sake), Inari Sushi (Japanese Beancurd)

Sashimi

Tuna (Maguro), Salmon (Sake), Swordfish (Mekajiki)

Condiments: Wasabi, Japanese Soy Sauce, Pickled Ginger

Rice Bowl

Ranger Valley Beef Cheek Kakuni, Onsen Egg, Pickles

Soup of the Day

Roasted Cauliflower, Crispy Bacon

Aussie Affair

Oven-Baked Barramundi, Shaved Fennel, Lemon Myrtle Emulsion

Slow-Roasted Australian Dorper Lamb Leg, Penfolds Shiraz Reduction

Pan-Flashed Stanbroke Australian Hanger Steak, Murray River Flakes Salt

Hickory-Smoked Barbeque Australian Pork Ribs

Classic White Fish and Chips, Lemon, Tartar Sauce

Sides

Potato Mouseline, French Butter, Sea Salt

Broccoli Almondine, Beurre Noisette

Roasted Champignon Mushrooms, Thyme

Signature Truffle Parmesan Fries

Cheese Selection

King Island Dairy Ash Brie, Cheddar, Port Salut, Berry Creek Riverine Blue Cheese

Condiments: Water Crackers, Nuts, Grapes, Dried Fruits, Raisins

Sweet Endings

Wattle Seed Macadamia Nut Chocolate Torte, Lamingtons, Mango Passion Shooter

Lemon Curd Pie, Chocolate Mousse Almond Hazelnut Crunch, Chocolate Dried Fruit Palette

Anzac Biscuits, Pavlova, Pink Lady Apple Tart

Hot Dessert

Strawberry Rhubarb Crumble

Ice Creams and Sorbet

Choice of Vanilla Bean Ice Cream

Chocolate, Strawberry or Raspberry

Chocolate Sprinkles, Berries Compote, Whipped Cream

Selection of Tropical Fruit



(V) Suitable for Vegetarians

Menu is subject to change without prior notice. Prices are subject to service charge and prevailing government taxes. ^Children from 6 to 11 years of age. In line with government regulations, please note that the sale and consumption of alcohol in all food and beverage establishments are prohibited after 10.30 p.m. daily.