



Bottomless Brunch Menu

\$54pp (Paperback) // \$68pp (Hardback) // \$120pp (First Edition)

Fresh fruit plate

Selection of Sonoma pastries & sourdough toast

House baked granola, berries, Greek yoghurt

Fresh tomato & basil bruschetta, balsamic reduction

Scrambled free range eggs

Sliced Tasmanian smoked salmon

Thick-cut local bacon

Grilled broccolini

Roast field mushrooms, melted brie, thyme

Locally roasted Red Brick Espresso coffee

Milk: Regular, Light, Soy, Almond

Larsen & Thompson premium loose leaf tea

Bottled orange and apple juice

* First Edition Additions

Muse Charcuterie Board

Selection of house cured meats, pickled fennel, comichons house made mustard fruits, toasted sourdough

Australian Cheese Board

House made lavosh, quince paste, honeycomb

Sparkling Wine Selection

Paperback NV Pete's Pure Prosecco, Euston NSW – *crisp, relaxed, clean and charming*

Hardback NV Gallagher "Duet" Pinot Noir Chardonnay, Canberra District – *delicate, refreshing and balanced*

First Edition NV Nathalie Falmet Cuvée Brut, Champagne, France – *complex, textural, lingering*