

MIDWEEK BRUNCH 12:00 - 2:30PM

WILD MUSHROOM GNOCCHI

King oyster & chestnut mushrooms, sweet onions, pickled celery & hazelnuts 11

48HR CURED SALMON

Cured salmon, quinoa & wild rice, pickled cucumber, wasabi 14

CRUSHED AVOCADOES

Avocado, cherry tomato, feta cheese, sour dough & poached eggs 12

IRISH RIB EYE STEAK

Smoked bacon hash, egg fried, bacon jam 18

BACON & CABBAGE

Braised ham hock, savoy cabbage, pineapple relish & pancetta 14

CHICKEN & EGG

Free range hens egg wrapped in chicken, black pudding, panko & parmesan custard 14

BRIOCHE "BREAKFAST" BOUDIN

Bacon, sausage & black pudding boudin, crispy egg, mushrooms & brioche crisps 15

BARBARIE DUCK

Corn fed confit duck leg, Puy lentils, potato pureé & jus 15

SIDES

Home-fries; Dressed avocado; Whipped potato ALL 4

DESSERT

CHOCOLATE PUDDING

Honey biscuit & cherry ice cream 9

GINGER CRÉMÉ BRULÉÉ

Blood orange crisps & mango sorbet & almonds 9

Coffee by Imbibe: Cappuccino; Espresso; Americano; Latte; Flat White ALL 3

Tea by Wall & Keogh: Morrocan Dusk Green; Peppermint 2.9

brøche

A discretionary 12.5% service charge is applied to tables of 6 or more.