

# WEEKEND BRUNCH

\$188

- One Salad Bar Bowl
- + One Choice of Brunch
- + Soft Drink or Fresh Juice
- + Coffee or Tea
- + Fresh Fruit Salad

**Plain omelette**

**Eggs benedict** ham or salmon

**Bagel** smoked salmon with cream cheese

**Steak & egg** homemade patty of australian prime beef with a fried egg on top; served with fresh fries

**Swiss scrambled eggs** ham, gruyère cheese & mushrooms

**Sujuk** Armenian spicy sausages cooked with sautéed colored peppers; served with pita bread

**Chich taouk** chargrilled skewer of marinated chicken breast chunks served with tabboulé salad & garlic mayo

**Penne all' arrabiata** v fresh tomato sauce with sautéed cherry tomatoes, goat cheese, anchovies, olives, capers & chili peppers

**Spaghetti bolognese** fresh tomato sauce with ground beef meat

**Gnocchi al pesto** v pesto cream sauce of fresh basil, pine nuts & aged parmesan cheese

**Risotto prima vera** v arborio rice in a creamy sauce with red & green bell peppers, fresh asparagus, carrots & broccoli

**Veggie burger** v deep fried crushed fava beans & chickpeas wafers served with Lebanese pickles & tabboulé salad

**Filet of Sole Meunière** filet of sole slightly breaded & pan fried with butter lemon sauce; served with steamed potatoes

## Drinks

<b>Espresso Lavazza</b>	single 35	double 45	
<b>Regular coffee</b>			39
<b>Espresso machiato</b>			35
<b>Cappuccino</b>			42
<b>Café latte</b>			42
<b>Café viennois</b>	regular & chantilly		44
<b>Café jamaican</b>	rum & chantilly		63
<b>Café mexican</b>	tequila & chantilly		63
<b>Irish coffee</b>	whisky & chantilly		63
<b>Caracas coffee</b>	vanilla ice cream & chantilly		50
<b>Hot chocolate "l'africain"</b>			55
<b>Chocolat Viennois</b>	& chantilly cream		58
<b>Chocolat Caracas</b>	vanilla ice cr. & chantilly		63
<b>Tea / Iced tea</b>	ask for tea box selection		35
			<b>Smoothies 68</b>
			strawberry - mango
			<b>Milk shakes 68</b>
			chocolat - vanilla - strawberry
			<b>Orange squash 56</b>
			<b>Lemon squash 56</b>
			<b>Fresh juice 42</b>
			orange - lemonade
			<b>Juices 35</b>
			<b>Fruit punch 63</b>
			<b>Bloody mary 78</b>
			<b>Virgin mary 63</b>

saturdays, sundays & public holidays / 11:00am - 4:30pm

All prices are subject to 10% service charge

## GOURMET BRUNCH

\$280

All You Can Eat, Tasting Portions

\$380

With Flowing House Wine

\$520

With Flowing Mimosa

+  
Dessert

### TO BEGIN

**Four jam delicacies** (100% natural) v dates with almonds, orange peel, rose petal & whole figs

**Hommos** v fine creamy purée of chickpeas & sesame paste

**Baba ghanouj** v purée of grilled eggplants & sesame paste

**Tabboulé salad** v Lebanese salad of chopped parsley, mint, onions, tomatoes, cracked wheat & lime dressing

**Fattouch salad** v Lebanese salad of romaine, cucumbers, tomatoes, mint, rocket, radish, sumac, grilled pita bread & balsamic dressing

**Makanek** sautéed Lebanese sausages basted with lemon & pomegranate molasses

**Sujuk** spicy Armenian sausages sautéed with colored peppers

**Falafel** v deep fried crushed fava beans & chickpeas wafers served with tarator sauce & Lebanese pickles

**Halloumi** v grilled Lebanese goat cheese with tomatoes & cucumbers

**Ceviche de lubina** delicata chunks of the freshest sea bass marinated to "cook" in lime juice & mixed with authentic pico de gallo

**Goat cheese on toast** v on a bed of mix salad, cherry tomatoes & basted with balsamic dressing; honey on the side

**Carpaccio di manzo** slices of raw australian beef tenderloin with rocket leaves, aged parmesan flakes & balsamic dressing

### MAINS

**Steak tartar** australian prime beef tenderloin prepared "au couteau"; served with traditional garnishes

**Penne au foie gras** cream sauce of duck foie gras

**Risotto ai tartufi** v arborio rice in a creamy black truffle sauce, gorgonzola & broccoli

**Risotto mushrooms** v arborio rice in a creamy sauce of mushrooms

**Chich taouk** grilled skewer of marinated chicken breast chunks served with tabboulé salad & garlic mayo

**Salmon y melazas** pan roasted scottish salmon basted with aromatic balsamic & pomegranate molasses; with sautéed spinach

**Duo burger** minced australian prime beef served with caramelized onions, house dressing, sweet n' sour coleslaw & fresh fries

**Salmon club** smoked salmon, cream cheese, capers & onions

**Prawns club** prawns, rocket, tomato sauce, mozzarella cheese & fresh basil

**English breakfast platter - fried, scrambled or poached** eggs served with sausages & bacon, brown toast, grilled tomatoes & baked beans

### SCRAMBLED EGGS

**Duo** asparagus & gruyère cheese

**Stravaganza** asparagus, goat cheese & sun dried tomatoes

**Alaskan** smoked salmon, sour cream & dill

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