



THE
· BRASSERIE ·
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BRUNCH MENU

SERVED MONDAY TO SATURDAY 10.00AM-12.30PM

PANCAKES

Chocolate sauce and fresh berries
(1-wheat,3,6,7,8-hazelnut,12)

8.00

TOASTED BRIOCHE

*Whipped double cream, maple syrup
toasted pecan nuts and banana chips*
(1-wheat,3,7,8-hazelnuts,12)

6.00

FRESHLY BAKED FRUIT SCONES

Clotted cream and berry jam
(1-wheat,3,7,12)

5.50

BELLVELLEY

SMOKEHOUSE SALMON

*Smoked salmon from Cobb, seared
soda farl and creamy scrambled eggs*
(1-wheat,3,7,12)

11.00

LITTLE ISLAND BENEDICT 12.00

*Poached eggs, crisp pancetta and avocado on
a toasted sour dough with Hollandaise sauce*
(1-wheat,3,6,7,12)

GUBBEEN SMOKEHOUSE

CHORIZO HASH POTATOES 12.00

Toonsbridge buffalo mozzarella, pepper relish
(1-oats, barley,3,6,7,12)

EGGS AND BACON

12.00

*Andarl farm bacon, fried free range eggs,
fresh rocket and cherry tomato confit*
(1-wheat,3,6,7,12)

MUSHROOM CONFIT AND VEGAN FETA

11.00

*Flat mushroom confit, baked with
vegan feta cheese, sautéed baby potatoes
and tomato coulis*
(1-wheat,6,12)

*During busy service periods please allow
5-10 minutes for your order to be cooked.*

*Please advise our team members of any dietary
requirements you might have. Please note all
food is prepared in a busy kitchen environment
where we handle a variety of potentially allergenic
ingredients.*

*1-Cereals cont. Gluten, 2-Crustaceans, 3-Eggs,
4-Fish, 5-Peanuts, 6-Soybeans, 7-Milk, 8-Nuts,
9-Celery, 10-Mustard, 11-Sesame Seeds, 12-Sulphites,
13-Lupins, 14-Molluscs*

