

LAZY BREAKFAST

EGGS & FRIENDS

EGGS BENEDICT (x2), English muffin (gfo), hollandaise \$14
+ prosciutto \$4, + smoked salmon \$8, + bacon \$4

HUEVOS RANCHEROS \$18
fried or poached eggs (2), tortillas, pico de gallo, chistorra,
guacamole, refried beans, lime

SHAKSHUKA (gf) \$18
baked eggs, Maghrebi spiced tomato sauce (paprika and
cumin), roasted red peppers, crumbled feta

AVOCADO SOURDOUGH TOAST (v) \$16
feta, blistered tomatoes, sambal, pico de gallo, cilantro –
add: smoked salmon \$8, bacon \$4, grilled chicken \$12

STEAK & EGGS (gf) \$35
Angus steak skewers, fried or poached eggs (2), breakfast
potatoes, cherry tomatoes, chimichurri sauce

'FULL MONTY' PLATTER (gfo) \$20
poached or fried eggs (2), English pork sausage, crispy
bacon, breakfast potatoes, cherry tomatoes, baked beans,
grilled mushrooms, **add:** sourdough toast (gfo) \$4

WAFFLES & PANCAKES

CLASSIC \$12
sugar dust, real maple syrup or honey
+ blueberries \$5, banana \$5, strawberries \$5, bacon \$4

ISLAND DREAM (cn) \$16
banana, rum & raisin gelato, candied walnuts,
rum caramel sauce

CHOCOHOLIC \$16
chocolate & vanilla gelato, brownie, chocolate sauce

ETON MESS \$16
strawberry 4 ways: fresh, sorbet, candy, meringue kisses

MANGO MANIA \$16
mango compote, mango sorbet, orange candy,
pineapple foam, lime zest

THE SUNDAY ROAST

PRIME RIB OF BEEF \$45
Yorkshire puddings
roast potatoes, herb stuffing
glazed carrots
broccoli
beef gravy
horseradish cream
English mustard

(v) = vegetarian, (ve) = vegan, (veo) = vegan option,
(gf) = gluten free, (gfo) = gluten free option,
(cn) = contains nuts, (cc) = contains celery.

Please advise us of any dietary requirements before
ordering. A 16% gratuity will be added to all checks.

SUNDAY LUNCH

APPETIZERS

CAESAR SALAD (gfo) \$16
add: grilled or jerk chicken \$10, blackened shrimp \$15

BURRATA (v, gf) \$19
Italian burrata, torched orange, lavender, candied walnuts

TRUFFLE MUSHROOM PATE (gfo) \$18
local mushrooms, truffle, olive crumb, cornichons, toast

ANGUS STEAK TARTARE (gfo) \$18
garnish *Parisienne*, quail's egg, grissini, 'forest smoke'

UNION CEVICHE (gf) \$23
wahoo, passion fruit 'aguachile', scotch bonnet sorbet

SMOKED FISH PATE (gfo) \$16
snapper, sour cream, guacamole, cilantro, toast

GARLIC SHRIMP (gfo) \$18
butterflied shrimp, garlic chilli butter, grilled baguette

SCALLOPS \$23
Alaskan scallops, warm apple velouté, Spanish chistorra

ENTREES

MUSSELS MARINIERS (gfo) \$27
PEI mussels, white wine Mariniere sauce, French fries

SNAPPER (gfo) \$39
pan-seared local snapper, PEI mussels, hand-rolled
gnocchi (gfo), red curry coconut broth, crispy capers

SALMON (gf) \$39
roasted Chilean salmon, chorizo & sun-blush tomato
cream sauce, butter beans, cherry tomatoes, spinach

TUNA POKE BOWL \$23
marinated tuna (sushi grade), rice, wakame,
avocado, edamame beans, blush daikon

MUSHROOM RISOTTO (gf) \$29
local mushrooms, aged parmesan, balsamic glaze

STEAKS & BURGERS

All steaks served **with** either fries or whipped mash,
blistered tomatoes + one sauce, **add:** lobster tail \$15

TENDERLOIN CENTRE CUT 8oz \$65

NEW YORK STRIP 14oz \$49 **PICANHA** 10oz \$45

RIB EYE 18oz \$79 **COWGIRL** 16oz \$89

ANGUS BURGER (8oz) \$20
Angus patty, crispy bacon, cheddar, onion jam,
tomato, lettuce, pickles, chipotle sauce, brioche bun

NEW ZEALND LAMB BURGER (6oz) \$20
lamb patty, feta tzatziki, onion jam, lettuce, pickled
cucumber, brioche bun

add: fries \$6, togarashi fries \$6, truffle parmesan fries \$9