

Boathouse

VEUVE CHAMPAGNE BRUNCH SPECIAL

\$118++ pp

Bread Basket
Salad or Soup
Choice of Eggs
Dessert or Cheese Platter
Juices
Coffee Or Tea

Without Champagne \$48++ pp

EGGS

Soft Boil Eggs

Brioche Soldiers & Cured Ocean Trout | 15

Egg Benedict

Iberian Ham, Brioche & Truffle Hollandaise | 18

Scrambled Eggs

Sticky Bacon with Truffle Brioche Sauce | 15

Sunny Side-up

Slow-cooked with Bacon & Truffle | 15

MAINS

Boathouse Platter (for 2 pax)

*Minute Steak, Lamb Chops, Grilled Chicken,
Sausages, Hash Brown, Sautéed Mushrooms, Grilled
Tomatoes, Wedges & Blue Cheese Dressing* | 35

Seafood Stew

*Medley of Fish, Squid, Prawns, Mussel & Boiled
Potatoes* | 32

Homemade Flapjacks

*Grilled Sausages, Bacon, Tomatoes & Maple
Syrup* | 22

SWEETS

Crème Brulee

Tahitian Vanilla, Fruit Lacquer & Citrus | 14

Brioche Pudding

*Caramelized, Berries, Lemongrass & Vanilla Ice
-cream* | 14

Souffle

*Grand Marnier Flavored with Vanilla Ice -
cream* | 14

SALADS

Grilled Asparagus

*Roasted Cherry Tomatoes, Cheese Smoothie
With Walnut Truffle Vinaigrette* | 25

Roasted Yellow Chicken

Shallot Confit, Sundried Tomatoes with Petit Salad | 28

Cured Petuna Ocean Trout

Celeriac Remoulade & Sweet Capsicum Sauce | 28

Marinated Red Crab

Pickled Radish & Sauce Rouillé | 25

SOUPS

Creameaux of Cauliflower

Escalope of Lobster & Smoked Caviar | 20

Soup Vichyssoise

Truffle Mousseline, Garlic Crotons & Parmesan | 15
Cheese

AFTERNOON TEA

\$65++ for 2 person

Traditional

*Lobster Sandwich, Salmon Tarte, Wild Mushroom Vol-Au-Vent, Prawn & Caviar Sandwich,
Foie Gras on Brioche & Mini Quiche*

Sweet

*Freshly Baked Raisin and Plain Scones with Cornish Clotted Cream and Strawberry Preserve,
Lemon Meringue, Caramel Tarte, Macaroons & Fruit Vacherin*

Selection of five loose teas

**only available from 3pm—5pm*