

Sunday bottomless brunch

Roast with the most
 12-5pm | Every Sunday
 2-hour free-flow | 3 course roast | \$360 per person
 2小時任點 | 每位\$360
 Free-flow starters, desserts & roast sides
 Kids \$150 | 5 - 11 yrs starters | choose a main | dessert

Starters

to share & order more if you need

Pastry | beer braised eschallot, thyme & ricotta danish
啤酒燉香蔥、百里香、芝士丹麥酥

Tarasamalata | whipped cods roe, salmon pastrami & crispbread
鱈魚籽、煙燻三文魚、麵包脆片

Breakfast Pinsa | San Marzano tomato, bacon Mozzarella & egg
Pinsa披薩、番茄、煙肉、Mozzarella芝士、雞蛋

Hummus | radishes, smoked paprika & garlic bread
鷹嘴豆蓉、蘿蔔、煙燻紅椒粉、香蒜麵包

GRAIN Avocado Salad
牛油果沙律

Kids
 Choose any main and “steal those roast potatoes”.
 Includes a soda or juice.

Pizza - Tomato, cheese, basil
 番茄芝士薄餅、羅勒

Fish and Chips
 Battered haddock, chips, mayonnaise
 炸魚薯條、蛋黃醬、沙律

Pasta
 Green pasta with tomatoes, parmesan and basil
 番茄芝士意大利麵、羅勒

Cheeseburger
 Beef patty, cheese, lettuce, tomato, burger bun with chips
 牛肉漢堡、蛋黃醬、生菜、番茄配薯條

Extra Dessert
 Icecream | one scoop vanilla bean icecream with chocolate sauce 雲尼拿雪糕

The Roasts

Minimum 2 persons to share one roast choice.
Every week we will change the “Roast Hero”

WEEK 1

Roast Duck Breast
country British meatballs & grilled padron peppers
鹽烤鴨胸、英式鄉村肉丸、烤辣椒

Smoked Beef Brisket
fermented cabbage & Yorkshire puddings
煙燻牛腩、發酵捲心菜、約克郡布丁

WEEK 2

Roast Iberco Pork Coppa
stuffed with apples & sage, served with slaw & smoked pumpkin
烤伊比利豬肩胛、釀蘋果鼠尾草、煙燻南瓜

Brined and Smoked Free Range Chicken
sourdough stuffing, roast onion & chimchurri
鹽漬煙燻走地雞、釀酸種麵包、烤洋蔥、青醬

WEEK 3

Slow Roasted Te Mana Lamb Shoulder
stout molasses glaze with brewers beans & portobello mushrooms
慢烤Te Mana 羊肩肉、啤酒蜜糖汁、啤酒豆、大啡菇

Rangers Valley M5 Wagyu Tri Tip
stout braised ox cheek & aubergine fritters
和牛腹肉牛扒，黑啤酒燴牛面頰、炸茄子

Bottomless sides:

Roast Cauliflower, lemon, miso and puffed grains
烤椰菜花、檸檬、味噌、穀粒
Roast Buttermilk Potatoes 烤白脫牛奶馬鈴薯
Green Leaf Salad, garlic crumbs & parmesan
雜菜沙律、蒜粒、巴馬臣芝士
Sourdough Gravy 酸種肉汁

Add on free-flow

two hours

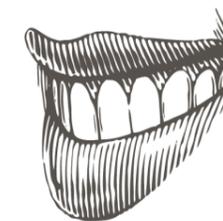
Add on free-flow Beers & Bubbles +\$230

Try all our home made core beers:
Gweilo Lager, Pale Ale, Session IPA & Hazy IPA. Includes **guest beer** of the day – something new we just brewed.

Bubbles:
Tar & Roses Australian Prosecco, red and white wine and Grain Bloody Mary’s

Want all house made tap cocktails? +\$100

Gweilo G&T, “Better than Aperol”
Cocchi Spritz and the Pineapple Mojito



Desserts

there’s always room for...

Mini Pecan Pie’s | 迷你核桃派

Apple Pie |

and custard with whipped vanilla cream
蘋果批、雲尼拿忌廉

All prices are subject to 10% service charge |
On weekends and public holidays all our tables are booked for 2 hours and we respectfully request your table back so that others can dine. For bottomless roast no takeaway allowed



Five Beer Taster
 5 x 200ml beers

Taster Flight 250
 A selection of styles spanning our beer menu. Five exciting brews introducing you to new flavours.

Hoppy Flight 290
 Hops, hops and more hops! A selection of five Pale Ales and IPAs leading with bold hop profiles.