



# Sunday bottomless brunch

## Roast with the most

12-6pm | 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

任點頭盤、甜品及配菜

## Starters

to share & order more if you need

**Panzanella Salad** | Mixed leaves, Anchovy, Olive, Tomato, Ciabatta  
雜菜沙律、鯷魚、橄欖、番茄、意大利扁麵包

**Crispy Beef Cheek** | Roast Garlic Aioli  
香脆牛面頰、烤蒜蛋黃醬

**Burnt Corn Ribs** | Corn Puree & Popcorn  
焦香粟米、粟米蓉、爆谷

**Bruschetta** | Aged Balsamic, Blistered Cherry Tomato & Basil Crisp  
意大利麵包、意大利陳醋、烤車厘茄、羅勒薄脆

## Kids

\$150 | 5 - 11 yrs starters | choose a main | dessert

小童 5 - 11歲 頭盤 | 主菜一款 | 甜品

Choose any main and "steal those roast potatoes".  
Includes a soda or juice.  
包括一杯汽水或果汁

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

**Fish and Chips** | Battered haddock, chips, mayonnaise  
炸魚薯條配蛋黃醬

**Pasta** | Green pasta with tomatoes, parmesan & basil  
番茄芝士意大利粉、羅勒

**Cheeseburger** | Beef patty, burger bun, cheese,  
lettuce, tomato & chips  
牛肉漢堡、芝士、生菜、番茄、薯條

**Extra Dessert**  
Single scoop of vanilla bean ice-cream  
with chocolate sauce  
雲尼拿雪糕配朱古力醬

## The Roasts

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

### WEEK 1

#### Slow Roasted Duck

Kumquat & Wild Honey Butter  
慢烤鴨、金桔、蜂蜜牛油

#### 18 Hour Smoked Brisket

Guinness jus & Yorkshire bites  
18小時煙燻牛腩  
配特色健力士啤酒汁、約克郡布丁粒

### WEEK 2

#### Crispy Pork Belly

Apple & Fennel  
香脆豬腩肉、蘋果、茴香

#### New Zealand free range Chicken

Preserved lemon & herbs  
紐西蘭走地雞、醃檸檬、香草

### WEEK 3

#### Baked Salmon

Saffron butter & Salmon Pearls  
焗三文魚、番紅花牛油、三文魚籽

#### 8 Hour Braised Lamb Shoulder

Old Fashioned Gravy  
8小時燉羊肩、傳統肉汁醬

### Bottomless sides:

#### Parsnip & Potato

Paris Mash  
lemon, miso and puffed grains  
歐洲白甘筍、薯蓉

#### Heritage Carrots

Almond Butter & Sweet Almonds  
傳統紅蘿蔔、杏仁牛油、甜杏仁

#### Roast Cauliflower

Cheese Fondue  
烤椰菜花、芝士醬

#### Roasted Twice Cooked Chips

雙重烤薯條

## 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...

### Cherry Cheesecake

Morello Cherries, Kirsch syrup & Coco pop Gelato  
車厘子芝士蛋糕  
車厘子醬、車厘子糖漿、可可米雪糕

### Banana Crepes

Caramel, baby banana & Kumquat Ice Cream  
香蕉班戟、焦糖、香蕉金桔雪糕

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.

