

THE WOOLSHED

Bubbly Brunch

*Banquet
\$110pp*



TO SHARE

- *Bread Selection, Whipped Garlic Feta, Extra Virgin Olive Oil*
- *Fritto Misto, Squid, Prawns, Baby Octopus, and Market Fish Deep Fried, Black Garlic Aioli, Basil Leaves, Lemon*
- *Wagyu Beef Skewer, Crying Tiger Sauce*
- *Kingfish Ceviche, Crispy Tortilla's, Pink Grapefruit & Vanilla Salsa*
- *Market Fish, Celeriac Purée, Golden Raisins, Ajo Blanco, Ricotta Gnudi, Brown Butter*
- *Free Range Poussin, Harissa, Pistachio Labneh, Charred Leeks, Freekeh*

TO FINISH

A Selection of Sweet Treats



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Drinks

BUBBLES

Ayrburn Méthode Traditionelle

COCKTAILS

Mimosa

Coconut Paloma

Bloody Mary

BEER

Tap Beers

NON-ALCOHOLIC

Soft Drink/Juice

Tea/Coffee

"Bloody Refreshing" Blood Orange Mocktail

Peroni 0%

