



WEEKEND BRUNCH

every Saturday, Sunday & public holiday 10:00am – 4:00pm

BRUNCH SPECIALS

Greek Yoghurt with roasted hazelnuts & honey	45
Fresh Fruit Bowl	55
Pancakes with maple syrup	70
Waffle with blueberries & strawberries	75
French Toast with bananas	75
H&H Bagel with smoked salmon & cream cheese	88
Boiled Eggs & Soldiers	65
Eggs Benedict	75
Eggs Florentine	80
Eggs Royale	98
Lobster Benedict	190
Scrambled Eggs with smoked salmon & caviar	98
Omelette choice of bacon, ham, cheese, spring onion, herbs, peppers ..	85
Full English Breakfast	115
Steak & Eggs	105
Corned Beef Hash with poached eggs	98
Macaroni au Gratin	95
Beef Stroganoff with buttered noodles	145

Traditional Afternoon Tea

Saturday, Sunday & public holiday 3:00pm – 6:00pm

CREAM TEA

freshly baked scones with homemade
strawberry jam & clotted cream 88

ENGLISH AFTERNOON TEA

freshly baked scones, finger sandwiches,
homemade cake selection 165

Choice of Teas:

Paris Blend, English Breakfast, Earl Grey Supreme,
Sencha, Jasmine, Darjeeling, Camomile, Peppermint

HOUSE FAVOURITES

Homemade Smoked Salmon	108
Country Paté with onion chutney	85
Steak Tartare with traditional garnishes	95 / 155
Lobster Risotto	135
Black Truffle Fettuccine	120
Linguine Bolognese	150
Moules Frites	165
Assiette de Poissons with chive beurre blanc	205
Prime Steak Frites	295

SALADS

Warm Globe Artichoke truffle vinaigrette	105
Press Room Salad	68
with chargrilled chicken	100
Frisée aux Lardons	65
Baby Spinach & Roquefort	78
Mozzarella & Chargrilled Vegetables	98

SANDWICHES

with pommes frites	
Press Room Burger	88
Lobster & Avocado	110
Croque Monsieur/Madame	75
Chicken BLT	85
Steak Entrecote with onion sauté	95

SOUPS

Onion Soup	65
Fish Soup	70
Daily Soup	55

SIDES

White or Wheat Toasts with homemade strawberry jam	30
Pommes Frites	35
Pomme Purée	35
Sautéed Wild Mushrooms	45
Sautéed Spinach	45
Garlic Cheese Bread	45
Grilled Asparagus	55
Mixed Salad	35

COFFEE / TEA

Freshly Squeezed Juice	45
Bowl of Café au Lait	45
Espresso/Double Espresso	30 / 40
Latte/Cappuccino	35
Iced Tea/Coffee	35
Steep Teas	30
Iced/Hot Chocolate	45

HANGOVER DRINKS

Bloody Mary glass/jug	75 / 225
Bellini	118
Citron Pressé	45
Parisian Cool	45
Virgin Mary	45

DESSERTS

Trio de Chocolat	105	Tarte à l'Orange	75
Mango Parfait	75	Crème Caramel	75
Tarte Tatin aux Poires (for two)	165	Coupe Liégeoise	75
Raspberry Millefeuille	75		

WINE BY THE GLASS

CHAMPAGNE

Pol Roger Brut Réserve N.V.	119
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WHITE

MILD AND SINGING

Schlumberger Les Princes Abbes Pinot Gris 2005, Alsace, France	79
Wairau River Sauvignon Blanc 2007, Marlborough, NZ	69

MEDIUM-BODIED AND ELEGANT

Verget Macon Grand Elevage 2005, Burgundy, France	96
Schiopetto Tocai Friulano 2005, Friuli, Italy	109

RIPE AND RICH

Coudoulet de Beaucastel Côtes du Rhône Blanc, 2006, Rhône Valley, France	136
Giant Steps Chardonnay Sexton Vineyard 2005, Yarra Valley, Australia	119

RED

LIGHT-HEARTED AND FRIENDLY

Terra Burdigala Roc de Jean Lys 2005, Merlot, Bordeaux, France	83
Innocent Bystander Pinot Noir 2006, Yarra Valley, Australia	88

CHARMING AND BEAUTIFUL

Michel Magnien Morey St Denis 2005, Burgundy, France	155
Château Ferran 2005, Merlot, Pessac Leognan, Bordeaux, France	98

ROBUST AND SERIOUS

Kilikanoon Covenant Shiraz 2004, Clare Valley, Australia	138
Domaine Magellan Syrah/Grenache Vieilles Vignes 2005, Languedoc Roussillon, France	73

ROSÉ

La Vieille Ferme Côtes du Ventoux Rosé 2006, Rhône Valley, France	62
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DESSERT WINE

Perrin Muscat de Beaumes de Venise 2006, Rhône Valley, France	89
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Full wine list available upon request