

TERMS & CONDITIONS

- Available Friday - Sunday between 11am & 2pm.

BOOKINGS ESSENTIAL

- 2-hour package begins at confirmed booking time (late arrivals do not mean late start time).

*- Package applies to **all** guests at the table, non-alcoholic drinks are included. Our Bubbly Brunch will not be allowed if there are non-participating guests at the table.*

- Dux Dine complies with the Sale and Supply of Alcohol Act 2012 and enforces the responsible consumption of alcohol by our guests. Bubbly Brunch customers will not be served more than one beverage at a time.

- We offer non-alcoholic beverages and food at all times and reserve the right to stop service to any person we deem to be intoxicated.

- Menu is subject to change.

BOUGEE BRUNCH

\$159 PER PERSON

Please indicate if your table would prefer the Entree or Dessert platter.

TO START

*Fresh Pacific oysters, buttermilk fried calamari, crispy fried tofu, pumpkin, sage
+ feta arancini balls and toasted focaccia with confit garlic and pesto*

VA | GFA | DFA

MAINS

Select One

CRUSTED FISH

*Oven baked with lemon and thyme, served with cheesy potato gratin, green
beans and broccolini | GFA*

WEST COAST WHITEBAIT

*Served traditionally, with fresh white bread, shoestring fries and green salad |
DFA*

PEA AND HALLOUMI FRITTERS

With pea puree, lemon and mint crème fraiche and polenta fries

GFA

THE 'DENYSE SAUNDERS' SALAD

*Courgette ribbons, feta, cherry tomatoes, walnuts, cress, Spanish onion and
mixed leaves with a mint and balsamic dressing*

VA | GFA | DFA

TO FINISH

Chocolate brownie, lemon curd tart with a trio of ice cream | GFA

DRINKS

*Mumm Champagne, Dux Tap Beers, Mimosas
Mocktails & Non-Alcoholic beverages*

V vegan DF dairy-free GF gluten-free VA/DFA/GFA adaptable