
COCKTAIL BRUNCH

Saturday, 11th December

1.00pm – 3.00pm

FIRST COURSE

Leek & Potato Vichyssoise, Braised Parsley Root, Parsley

SECOND COURSE

Confit Ocean Trout, Wild Mushroom, Artichoke

THIRD COURSE

Chicken Kiev, Baby Gem, Pea Puree

DESSERT

Apple Tarte Tatin, Vanilla & Tonka Ice Cream

COCKTAILS

1 x SGCF Signature Cocktail
1 x Prohibition Gin Cocktail

\$150 cocktail brunch per pax + \$10 ticketing charges