



SUNDAY ROAST BRUNCH

Savor life's moments through a sumptuous English inspired Sunday Roast brunch full of flavours and served with all the trimmings. Executive Chef Sam Knight and his team has prepared a delectable feast for all to enjoy.

Choose any of the 2 courses at \$48
Choose any of the 3 courses at \$58

Starters

Filet Mignon Beef Tartare **G**
truffle egg jam, chive mayonnaise, beef fat crouton

Prawn Cocktail **D SF**
avocado purée, crispy shallots, baby gem lettuce

Cesar Salad **G D**
classic Cesar sauce, baby romaine lettuce, parmesan cheese, capers, anchovies, brioche croutons

Mains

All served with roasted potatoes, Yorkshire puddings, French fine beans, hydroponic farmed carrots

Sirloin of Beef **D**
caramelized onion, onion purée, watercress

Roasted Red Snapper **D**
brown butter, parsley, lemon caper sauce

Belly of Pork
roasted cabbage, apple purée, fennel

Desserts

Floating Island **D**
vanilla sauce, raspberry floating meringue, French langue de chat

Aurora's Molten Lava Cake **G D**
dark chocolate 72%, freshly churned Tahitian vanilla ice cream, salted caramel sauce

Exotic Pavlova
pineapple confit, French coco meringue, mango sorbet, coconut spume

Pairing Wines

	Glass	Bottle
Fearless White Wine 2020 Chenin Blanc, St. Helena, Napa Valley	11	44
Fearless Rosé Wine 2022 Grenache, Santa Barbara County	9	49
Fearless Red Wine 2017 Grenache, Santa Barbara and Amador County	14	56