

LAVANTINE

# Easter Brunch

A CURATED THREE-COURSE EXPERIENCE

\$65 per person | Set Three-Course Menu

\$85 per person | Includes a Veuve Clicquot Champagne Mimosa

## ADD-ONS FOR THE TABLE

### Mezze Platter \$55

A generous selection of house-made dips, pickles, olives & warm pita

### Seafood Mezze \$85

Prawns, tuna, oysters, mignonette, cocktail sauce & pita

## SET MENU

### A LITTLE INDULGENCE

#### Babaganoush & Pita

Smoky roasted eggplant, tahini, warm house-baked pita

#### Beet Salad

Roasted beets, goat cheese, candied walnuts, citrus vinaigrette

#### Fried Halloumi

Golden pan-fried halloumi, za'atar, honey drizzle, fresh mint

## LE BRUNCH

*All mains served with herb salad & batata harra potatoes*

#### Avocado Toast

Sourdough, smashed avocado, poached egg, chilli flakes, micro herbs

#### Lamb Benny

Slow-braised lamb, poached eggs, hollandaise, toasted English muffin

#### Turkish Bagel & Smoked Salmon

Simit bagel, smoked salmon, cream cheese, capers, fresh dill

#### Spinach & Mushroom Eggs Benedict

Sautéed spinach, wild mushrooms, poached eggs, hollandaise

## TO FINISH

#### Chocolate Baklava

Layers of phyllo, dark chocolate, pistachios, rose water syrup

#### Tahini Crème Brûlée

Silky tahini custard, caramelised sugar

#### Chef's Selected Fruits

Seasonal fruit platter, orange blossom honey, crushed pistachios

*Please inform your server of any dietary requirements or allergies.  
Gratuity not included. A 20% service charge applies to parties of 6 or more.*