



## Hotel Centennial Brunch Sharing Menus

**2 Courses | \$50 per person**

**3 Courses | \$60 per person**

**Include unlimited\* mimosas for an additional \$20 per person**

### To Start

Bakery Items

*our butter & house made preserve*

Centennial morning vegetable pickles

*avocado, charred eggplant dip, furikake & grilled sourdough*

Fruit salad

*selection of local fruit & berries*

### Mains

King trout sashimi style breakfast bowl

*avocado, wombok, nori, organic brown rice & soft egg*

Grilled smoked bacon waffle

*rosemary maple syrup*

Baked biodynamic eggs cocotte

*chargrilled eggplant purée, Cornucopia eggs,*

*sautéed mushrooms & parmesan*

### To Finish

Centennial Waffle

*chocolate mousse, vanilla cream & butterscotch sauce*

**Set menus are applicable for all parties of 10 guests or more, with a 10% service charge applicable to the final bill.**

***\* Beverages served subject to RSA, for a maximum of 2 hours.  
Set menus are subject to change due to seasonal availability.***