Saturday 28th July Moët Brunch

THE MENU

First Course

Duck croque Madame with sunny-side up egs and gruyere

Second Course

Grilled lamb cutlet served with artichoke, nettle and eggplant

Third Course

Breakfast pana cotta served with lychee, mango, pineapple, cashews, coconut, kiwi, strawberry and lemon balm

All guests will enjoy tea, coffee and free-flowing Moët Imperial. We will endeavour to accommodate any dietary requirements.

Champagne Brunch will be held on the last Saturday of every month from 11am - 1pm in Cafe \$80 per person

Bookings essential, please phone 08 9225 1204 or email kristen.arkley@hyatt.com

