



Personalised/V.I.P Sunday Brunch

2018

sustainable seafood platter on ice

fine de claire rock oysters
spencer gulf wild king prawns
scottish black mussels
maine lobster
scottish brown crab

marie rose sauce
sauce mignonette
mayonnaise
lemon & tabasco

Variation of sustainable sashimi & sushi

vietnamese yellow fin tuna
norwegian atlantic salmon
new zealand yellowtail king fish
california maki
spicy tuna maki
vegetarian maki
wasabi
pickled ginger
japanese soy

mezza9 grill selection

slow-roasted cape grim rib eye on the bone
slow-cooked lamb shoulder, orange gremolata
spit-roasted free range pork leg, apples, onions, carrots, dark beer
free range chicken cooked on the rotisserie, mustard, pepper, thyme

red wine sauce
sauce béarnaise
selection of side dishes

Mezza9 dessert extraganza

selection of homemade pastries & dessert