



AN EXCLUSIVE SUNDAY BRUNCH COLLABORATION

Sunday Brunch

Perth, W.A 6000

Amanda Gale, COMO Shambhala Estate Executive Chef
Jane Collins, Petition Head Chef

SUNDAY BRUNCH

Polenta fritters, romesco, parmesan	18
Handpicked crab, zucchini, lemon, mint frittata	24
Buffalo mozzarella, pickled beetroots, charred radicchio, hazelnuts, basil	24
Baby gem lettuce, soft cooked egg, white anchovy, green goddess dressing, pangrattato	21
Kingfish tostada, avocado, jalapeño, coriander and lime	9pp
Crispy pork belly bao, sriracha, pickled cabbage, black sesame	9pp
Cauliflower, celery and freekeh salad, pomegranate and almonds	19
Corned beef “Reuben” Hash cake, slab bacon, poached egg, hollandaise sauce	24
Shakshouka, Torre lamb kofta, fried egg, feta, spiced dukkah	26
Buttermilk waffles, fried chicken, smoked maple	29
Lobster roll, buttered brioche, celery heart, Marie Rose sauce	32
Moorish seafood stew, chickpeas, preserved lemon and coriander	39
Spiced Ricotta fritters, berry compote, vanilla mascarpone	18
Rose scented whipped cheesecake, poached rhubarb, pistachio and lemon shortbread	21

**Menu subject to change.*

