

All Day Dining.

Brunch.

ITALIAN PORK SAUSAGE FOCCACIA PIZZA 24
Mozzarella Cheese, Smoked Anchovies & Roasted Potatoes

CHICKEN PARMIGIANA OPEN FACED SANDWICH 20
With Salsa

SLOW-COOKED ANGUS BEEF CHEEK 26
Broccolini, Creamy Mash & Poached Egg

ANGUS BEEF MEATBALLS 16
Taleggio Cheese & Spicy Arrabbiata Sauce

TESS BIG BREAKFAST 28
Scrambled Egg, Spicy Italian Pork Sausage, Sautéed Mushrooms, Mix Salad, Garlic Toast

SOUP OF THE DAY 12

Boozey Brunch Buffet

Friday to Sunday & Public Holiday
12pm – 2:30pm, 3pm - 5:30pm
(2.5-hour seating)

Brunch Buffet with Free-flow Cocktails \$92++
(Food & Listed Cocktails, Beers & Wines)

Brunch Buffet - \$48++
(Food & Non-Alcoholic beverages only)
Children aged 15 and below for \$24++
Children below 4 years old eat for free

Mains.

TRUFFLE ALFREDO PASTA 24
Tagliatelle with Crispy Smoked Bacon, Mushrooms & Parmesan

BROILED MENTAICO SALMON 22
Tobiko, Smoked mash & Edamame

GLAZED SPRING LAMB SHOULDER 24
Pomegranate Molasses & Onion Mash

FOREST MUSHROOM RISOTTO 20
Summer Black Truffles, Brown Rice, Pecorino Cheese

CIOPPINO SEAFOOD STEW 30
Seabass, Shellfish, Squid & Prawn in Tomato Broth

ASARI CLAMS LINGUINI 21
Shimeiji Mushroom & Tamarind Miso Broth

TESS WARM SALAD 16
Maple Roasted Butternut Squash with Kale, Toasted Walnuts & Dijon Dressing

Desserts.

DARK CHOCOLATE LAVA CAKE 14
Butterscotch & Sea Salt

RUM & RAISIN TIRAMISU 16
Infused Spiced Rum & Raisin Mascarpone Mousse

ALMOND PARFAIT 14
Raspberry Coulis & Honeycomb

Small Plates.

DEEP FRIED CALAMARI & ZUCCHINI 14
Verdita & Seaweed Powder

TRIPLE-COOKED CRACKLING PORK BELLY 13
Pickles & Asian Dip

DOUBLE FRIED CHUNK CHIPS 12
Truffle Baba Ganoush Dip

GRILLED LAMB SHORT RIBS 18
Pomegranate Molasses & Toasted Almonds

PAN ROASTED CAULIFLOWER 14
Miso Cheese Sauce & Scorched Cashew

OVEN BAKED CAMEMBERT 24
Summer Truffles & Garlic Toast

CRISPY CHICKEN KARAAGE 13
Ssamjang Sauce Dip

Specials. (Not included in Brunch Buffet)
14 CHEESE PLATTER (Choice of 2)
1) Tete de Moine 2) Wensleydale Cranberries 18
3) Gorgonzola 4) Oak Smoked Cheddar

SAKOSHI BAY OYSTERS (6pcs) 30
Natural or Dressed Raspberry & Wakame Vinaigrette with Ikura

All Day Dining.

Coffee.

SOLO ESPRESSO	3
ESPRESSO MACCHIATO	4
LONG BLACK/AMERICANO	5
CAPPUCCINO	6
FLAT WHITE	5
CAFÉ LATTE	7
MINT MOCHA	8
* Extra: Espresso Shot \$0.50	

Tea.

Dilmah's top of the range **t-Series** presents a collection of teas that are known around the world only for their excellence; Teas so different that there is a tea for every mood and occasion.

	Per serve	7
ORIGINAL EARL GREY		
BRILLIANT BREAKFAST		
CHAMOMILE		
PEPPERMINT		
ROSE WITH FRENCH VANILLA		

Fruit Juices.

TOMATO, CRANBERRY,	6
LEMON, PINK GUAVA,	
PINEAPPLE, MANGO	

Signatures.

MINT CHOCOLATE (Hot/Iced)	6
TESS COLD BREW TEA	7
<i>Tess-brewed Rooibos Tea</i>	
MAGIC COOLER	8
<i>Butterfly Pea, Soda Water, Lemon</i>	

OOLONG POMO	8
<i>Strawberry Pomegranate, Oolong Tea, Lime</i>	

REFRESHING GREEN	8
<i>Coconut Water, Pandan, Cucumber Cordial, Lemon</i>	

SPARKLE TWINKLE	8
<i>Soursop, Lemon, Soda Water, Thyme</i>	

SOUR POWER	8
<i>Sour Plum, Lime, Mint Leaves, London Essence Tonic</i>	

Sodas.

COKE, COKE LIGHT, SPRITE,	5
SODA WATER,	
LONDON ESSENCE TONIC WATER,	
LONDON ESSENCE GINGER BEER	

Cocktails.

APEROL SPRITZ	12
<i>Aperol, Sparkling Wine, Soda Water</i>	

BELL'S KNEE	
<i>Vodka, Green Chartreuse, Honey, Chrysanthemum, Lemon</i>	

EARL GREY HIBISCUS FIZZ	
<i>Gin, Earl Grey Tea, Lemon, Aquafaba, Angostura Bitters</i>	

OLD FASHIONED	
<i>Bourbon, Dark Sugar, Cacao Nibs, Angostura Bitters</i>	

DEVIL MULE	
<i>Tequila, Crème de Cassis, Bay Leaf, London Essence Ginger Beer, Lime, Lavender Bitters</i>	

ESPRESSO MARTINI	
<i>Rum, Kahlua, Espresso, Vanilla, Aquafaba</i>	

NEW YORK SOUR	
<i>Whisky, Rooibos Tea, Rose Cordial, Lemon, Red Wine</i>	

Wines.

RED / WHITE WINE BY GLASS	10
ROSÈ WINE BY GLASS	
PROSECCO BY GLASS	

Draught Beers.

STELLA ARTOIS PILSNER PINT	10
HOEGAARDEN WHITE PINT	10

GUINNESS DRAUGHT	12
(SURGER/ 520ml)	

House Pour

Spirits.

Choice of GIN, VODKA, TEQUILA, RUM, BOURBON, WHISKY, BRANDY

Wastage Policy.

Order only what you can consume. Unconsumed items will be charged at menu prices. We reserve the right to refuse any order if we believe items will be wasted. **NO** takeaway of food items is allowed.