

MOËT & CHANDON
CHAMPAGNE

Rosé Garden

BY
CUSTOMS HOUSE
BRISBANE

Brunch

Croissant | Whipped Vanilla Butter

Fraser Coast Crab Cake | Potato | 63° Egg | Sauce Gribiche |
Watercress

Brisbane Valley Quail | Almond Cream | Charred Sugarloaf | Apricot

Veal Medallion | Tarragon Hollandaise | Jamon Croquette |
Veal Sweetbreads | Greens

Coconut Parfait | Passionfruit Curd | Raspberries | White Chocolate

Moët & Chandon Imperial Brut | Epernay France

Moët & Chandon Rosé Imperial Brut | Epernay France

Chateau Minuty Prestige Rosé | Provence France

Seven Mile Brewing Co Cali Cream Ale

Bloody Mary

Patrón Paloma

10am - 12 noon

5 Courses \$170 per person

Pre-payment required when you book

