



CAMDEN

SPIT & LARDER

Easter Brunch

Two Course Pre-Fixe \$68pp

FOR THE TABLE: pastry basket with whipped berry butter

FIRST COURSE

ORGANIC GRANOLA

vanilla yogurt, spring berries (v)

SMOKED SALMON CRUMPET

chive fromage blanc, pickled onions, crispy capers

ASPARAGUS SALAD

soft egg, parmesan, arugula, garlic croutons, caesar dressing

DEVILLED EGGS

creole mustard, country ham, pimento oil (gf)

SECOND COURSE

AVOCADO TOAST

feta, pickled chillies, confit tomatoes, everything seasoning (v)

CHORIZO SCOTCH EGG*

black beans, salsa ranchera, tortillas, cotija

BRUNCH BURGER*

smoked chilli hollandaise, fried egg, bacon, pickles, fries

BLUEBERRY & RICOTTA PANCAKES

crème fraîche, pistachios, maple syrup (v)

EGGS ROYALE

crab cake, lemon hollandaise, grilled asparagus

FRIED CHICKEN SANDWICH*

brioche bun, blue cheese ranch, lettuce, pickles, piquillo bacon marmalade, house made chips

ADD - ONS

LOCAL CAVIAR & CRUMPETS - MP

local caviar & crumpets

APPLEWOOD SMOKED BACON - 16

SPRING GARLIC HASHBROWNS - 14

spring garlic ranch

OYSTERS ON THE HALF SHELL - 22 / 44

mignonette, Winston's Hot Sauce (v)

HALF DOZEN SAUSAGE ROLLS - 18

hot English mustard, curried ketchup, pickles

COCKTAILS

BLOODY MARY - 16

Gin or Vodka, House Bloody Mary Mix, Pickled Veggies, S&P Rim

PALOMA - 14

Tequila, Fresh Grapefruit, Lime, Salt

MORNING STAR - 16

Vodka, Cochi Rosa, Strawberry, Mint, Lemon

MIMOSA - 14

Sparkling, Fresh Squeezed OJ

* Served raw or undercooked or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

- 20% service charge on parties on 8 or more -