

ORIGIN VINTAGE BRUNCH

SHARING IS CARING

UNLIMITED FLOW OF HEIDI'S SIGNATURE APPETISERS



DELICIOUS TOAST

Pumpkin ,goats cheese, wild honey and pistachios on toast

SAVORY FLAKY PASTRY

Anchovies ,caramelized onions and black olives

CURED HOUSE SALMON

Crème fraiche, red onion and fried capers

SAN DANIELE PROSCIUTTO

Italian cured ham

DOUGHNUT TIME

Glazed pulled pork doughnuts with maple sriracha

TOMATOES AND MOZZARELLA BOCCONCINI

Mizuna leaves and lemon olive oil

ROOM FOR DESSERT

UNLIMITED FLOW OF HEIDI'S SIGNATURE DESSERTS



PANDAN ADZUKI BEAN PETTITE

SNICKERS PEANUT BAR

BANANA DULCEY TART

RASPBERRY FINANCIER

CHOCOLATE CARAMEL MADELAINE

GUANAJA HAZELNUT DULCEY

APPLE YUZU VERRINE

ROSE SCENTED BERRY BAVAROIS

ESPRESSO DULCEY ENTREMET

FOOD + NON ALCOHOLIC DRINKS

FOOD & UNLIMITED WINES + COCKTAILS

FOOD + WINES + COCKTAIL + VINTAGE WINE POURING

\$108++

\$168++

\$198++



MAIN COURSE

CHOOSE ONE



SOUL FOOD “BIG” BOWL

Organic barley and brown rice with soft boiled egg, avocado and semi dried tomatoes, shaved carrot and steamed asparagus with apple cider vinaigrette, kale crisps and sunflower seeds

GRATIN OF NEW SEASON WHITE ASPARAGUS

Coddled egg and brown butter sauce topped with radish

SCRAMBLED EGGS ,SALMON AND CAVIAR

Smashed lemon scented avocado & edamame on toast

JUMBO GOLDEN FRIED COD CAKE

Buttered Tuscan kale ,champagne beurre blanc

ORIGINS LOT!!

Two eggs to your liking served with streaky bacon, pork sausage, house baked beans, fire roasted tomatoes, mushrooms and béarnaise

ORIGIN'S STEAK BLT

Rangers valley sirloin steak , bacon , lettuce and tomato with cheddar, roast tomato jam and aioli

WYLARAH CROSS BRED WAGYU, 450 DAYS GRAIN

FED MS 8/9 STRIPLOIN

charred vegetables , onion rings and chimichurri

JOHN STONE GRASS-FED DRY-AGED 35 DAYS

STRIPLOIN

served with classic *steak frites* style with béarnaise

CARE FOR SOME CREPES



VISIT OUR STATION TO CREATE YOUR OWN SWEET CREPE

WINES SELECTION



Champagne

NV Veuve Clicquot, Yellow Label Brut, Champagne, France

Chardonnay

2015 Vincent Girardin, Bourgogne Blanc, Burgundy, France
1.5L

Pinot Noir

2015 Vincent Girardin, Bourgogne Rouge, Burgundy, France
1.5L

VINTAGE WINES



Riesling

2007 Domaine Trimbach, Cuvée Frederic Emile, Alsace, France

Tempranillo

2004 Bodegas López de Heredia, Viña Tondonia Reserva, Rioja, Spain

Cabernet Sauvignon

2011 Chateau Pibran, Pauillac, Bordeaux, France

COCKTAIL TROLLEY



MIXOLOGIST'S DAILY CREATION

RELAXED



SELECTION OF SOFT DRINKS, JUICES, COFFEE AND TEAS

Prices are subject to 10% service charge and 7% GST.

