SUNGOLD Summer Restaurant Week 2024

LUNCH - \$30

First

Watermelon Gazpacho / smoked sungolds, basil, feta

Dirty Caesar / romaine kale, black garlic caesar, spicy anchovy croutons Celery Root Latke / pear butter, horseradish, lots of chives

Second

Smashed Avocado / overnight tomatoes, seven grain toast, za'atar Bucatini / sungold tomato confit, basil, chile breadcrumb, aged parmesan Crispy Chicken Sandwich / spicy pepper relish, baby arugula, fries

DINNER - \$45

First

Watermelon Gazpacho / smoked sungolds, basil, feta
Panzanella / heirloom tomatoes, stone fruit, watercress, burrata
Celery Root Latke / pear butter, horseradish, lots of chives

Second

Bucatini / sungold tomato confit, basil, chile breadcrumb, aged parmesan Roasted Arctic Char / Freekeh, radish and herb salad, salsa verde Chicken Parmesan / Muenster, grilled runner bean salad

Dessert

Pavlova / vanilla creme fraiche, roasted apricots and berries Coconut Flan / mango, candied lime Selection of sortbets

SUNDAY BRUNCH - \$30

First

Morning Fruit / mango, bananas, berries, apricot tonic

House Granola & Yogurt / turmeric puffed grains, dates, pomegranate

Boost Smoothie / dragon fruit, berries, coconut water

Second

Second Street Eggs / any style, bacon or chicken apple sausage, crispy potatoes, toast

Croissant French Toast / Lemon-poppy, mint whipped cream, berries Crispy Chicken Sandwich / spicy pepper relish, baby arugula, fries