

# CROWN & ANCHOR

BAR • RESTAURANT • TERRACE

# Sunday Brunch

PER PERSON — BRUNCH ONLY \$69 PURE BRUNCH \$99 PROSECCO BRUNCH \$119 VEUVE CLICQUOT \$149

## HEALTHY START

Seasonal Fresh Fruits  
*Sliced & Whole*

Honey Greek Yoghurt & Berries

Hamilton Princess Granola

Bircher Muesli

## FRESHLY BAKED

Jalapeño Cornbread, Sourdough, Johnny Bread,  
Bagels, Croissant, Pain Au Chocolate

*Princess Marmalade, Tomato Jam, Honey Butter,  
Bacon Relish, Salted Butter, Margarine*

## CHEESE BOARD

Classic American & European Cheeses  
*Dried Fruits, Crackers, Chutney, Grapes*

## DELI MEATS BOARD

American & European Artisanal Hams  
Salamis & Cured Meats

*Pickles, Olives, Mustards*

## SALADS

Salad Bar (v)

Romaine | Arugula | Baby Spinach | Seasonal Greens

*TOPPINGS: Sweet Corn, Cucumber, Kidney Beans,  
Feta Cheese, Blue Cheese, Pickled Beetroot,  
Red Onion, Herb Croutons, Parmesan Cheese,  
Smoked Turkey, Crispy Bacon*

*DRESSINGS: Balsamic Dressing, French Dressing,  
Caesar Dressing, Ranch Dressing*

Roasted Beetroot & Chicory Salad (v)

*Walnuts, Arugula, Goats Cheese, Pomegranate,  
Honey Clove Dressing*

Baby Potato Salad (v)

*Red Onion, Cornichon, Italian Parsley, Grain Mustard Dressing*

Panzanella Salad (v)

*Tomato, Cucumber, Bell pepper, Olives, Ciabatta,  
Red Onion, Basil, Balsamic Dressing*

Penne Pasta Salad (v)

*Sundried Tomato Pesto, Baby Spinach,  
Asparagus, Pine Nuts*

## FRENCH TOAST & PANCAKES

Strawberries, Blueberries, Whipped Cream,  
Berry Compote, Chocolate Chips, Syrup

## Live Carving Stations

### TACO & BARBACOA STATION

Birria

*Beef Short Rib*

Barbacoa

*Slow Cooked Angus Beef Cheeks*

*Corn and Flour Tortilla, Pico de Gallo, Guacamole,*

*Pickled Red Onion, White Onion, Coriander,*

*Queso Fresco, Jalapeño, Hamilton Princess Hot Sauce,*

*Tomatillo Sauce, Chimichurri, Bacon, Sausage*

### LIVE CARVING & GRILL STATION

Chargrilled USDA Striploin

*Red Wine Sauce, Mushroom Sauce, Slow Roasted Onion Jam*

Porchetta

*Roasted Pork Belly, Rosemary, Garlic, Fennel Seeds*

Grilled Pork Sausages

Grilled Chorizo Sausages

### HOT STATION

Chicken & Waffles

*Spiced Whisky Glaze*

Lobster Mac n' Cheese

Prawn & Mussel Seafood Stew

*Calamari, Fennel, Roasted Cherry Tomato, Chili, Saffron*

Potatoes Bravas

*Smoked Paprika, Slow Roasted Onions,*

*Bell Peppers, Scallions*

Chargrilled Brocolini

*Roasted Almonds, Romesco Dressing*

Slow Roasted Pumpkin & Carrots

*Pine Nuts, Roasted Shallots, Garlic, Sage*

### SEAFOOD BAR & RAW BAR

Smoked Salmon & Citrus Gravlax

*Capers, Red Onion, Cream Cheese, Lemon,*

*Dill Mustard Dressing*

Caribbean Shrimp Cocktail

*Pico de Gallo, Mexican Cocktail Sauce*

Wahoo Ceviche

*Grilled Corn, Tigers Milk, Onion, Coriander*

Maki Rolls

*California | Cucumber Tofu | Spicy Salmon | Chicken Teriyaki*

Nigiri

*Salmon | Tuna | Prawn*

## DESSERT SELECTION

Pineapple Upside Down Cake (v)

Caramel Chocolate Tart (v)

Double Crunch Chocolate Mousse

Strawberry Meringue Verrines

Irish Cream Flan (v)

Sugar Cookies (v)

Brownies (v)(GF)

Key Lime Tartlets (v)

(GF) Gluten Free | (V) Vegetarian

17% gratuities will be added to the menu price listed.

Consumption of raw or under-cooked meats can present a potential health risk. If you have any intolerances or specific diet, please ask your waiter for guidance.