

WEEKEND BRUNCH

Continental Breakfast

Fruit Cup, House Made Granola, Fresh Baked Muffin 8.

Oatmeal

Classically Prepared 5. Add Berries or Fruit 7.50

Daily Inspired Frittata

Tomato-Basil Jam, Greens & Parmesan Cheese 12.

Eggs Benedict

Served with Pan Potatoes, House Made Scones, Herb Hollandaise & Citrus Marinated Fruit
(Celiac Option Available with Grilled Tomato)

- House Made Chili & Fennel Pork Sausage, Tomato-Basil Jam 12.50
 - Artisan Ham 12.50
 - Sautéed Spinach & Goat Cheese 12.50
 - Smoked Salmon 14.

Daily Fruit Smoothie

Honey, Greek Yoghurt & Milk 6.



UC Classic Breakfast

Two Eggs Your Way, Pan Potatoes, Toast & Citrus Marinated Fruit, Choice of Bacon, Sausage or Artisan Ham 11.

Warm Caramel & Apple Waffles

Toasted Hazelnuts 9.50



Lemon Ricotta Pancakes

Blueberry Sauce 9.50



Soup of the Day

Our Chef Selects Only the Finest Ingredients 6.

Locally Caught Fish & Chips

House Cut Chips, Remoulade, Southern Green Slaw 16.

Ground Chuck Cheddar Burger

Piccalilli, Iceberg, UC Black Mustard, Mayo, House Cut Fries or Simple Salad 12.

The Cobb

Pesto Rubbed Grilled Chicken Breast, Iceberg Lettuce, Bacon, Stilton, Red Onion,
Avocado, Cherry Tomatoes & Green Goddess Dressing 13.



The UC Classic Caesar Salad

House Made Dressing, Rye Croutons & Parmesan 8.50

Add Grilled Striploin or Grilled Prawns 13.50



gluten-free



vegetarian