

Vin's
AL FRESCO
Brunch



The Gardenhouse Brunch

Light, earthy, and fresh — a wholesome brunch inspired by sunlit garden mornings



SALADS & COLD STARTERS

Avocado & Feta Green Salad

Creamy avocado and crumbly feta on baby greens with a lemon-herb vinaigrette.

Smoked Salmon Fusilli Salad

Chilled fusilli tossed with smoked salmon, roasted capsicum, olive oil, and herbed mayo.

Strawberries & Greek Yogurt

Juicy strawberries served over thick Greek yogurt with wild honey and a pinch of sea salt.

WARM PLATES

Grilled Chicken Pesto Sandwich

Grilled chicken chop layered with sun-dried tomato pesto, parmesan, and mayo on fluffy focaccia.

Grilled Egg Salad Focaccia

Toasted focaccia filled with chive-infused egg mayo and cracked black pepper.

Creamy Woodland Fusilli

Silky fusilli in a carbonara-style sauce with mushrooms, cream, and egg yolk.

Roasted Pumpkin Soup

Fire-roasted pumpkin purée simmered with spices and finished with a touch of cream.

SWEET FINISH

Venetian Cream Tiramisu

Espresso sponge cake layered with mascarpone cream and dusted with cocoa — alcohol-free and elegant.

Seasonal Fruit Platter

Refreshing chilled slices of watermelon, grapes, citrus, cantaloupe, and berries.

DRINKS

Cucumber Mint Sparkling Water

Sparkling water infused with cucumber ribbons and fresh mint for a clean finish.

Black Coffee

Smooth, bold dark roast served hot.



The Country Smokehouse Table

Smoky meats, hearty textures, and a countryside touch — perfect for rustic appetites.



SALADS & COLD STARTERS

Tomato Walnut Crunch Salad

Heirloom tomatoes with baby greens, toasted walnuts, and lemon balsamic dressing.

Vanilla Banana Greek Yogurt

Creamy Greek yogurt with sliced banana, sea salt, and vanilla essence.

WARM PLATES

Smoked Duck Sandwich

Smoked duck breast with sweet onion jam, ricotta, and tomato confit on rustic focaccia.

Rosemary Mustard Roast Chicken

Whole chicken marinated in Dijon, garlic, and rosemary, carved and served with mustard aioli and herb jus.

Swedish Meatballs & Mash

Juicy beef meatballs over buttery mashed potatoes with rich brown gravy.

Truffle Mushroom Soup

Wild mushroom soup laced with truffle oil and served with porcini crostini.

Grilled Egg Salad Focaccia

Toasted focaccia spread with creamy egg mayo, chives, and black pepper.

SWEET FINISH

Basque Burnt Cheesecake

Rustic Spanish-style cheesecake with a caramelised top and ultra-creamy center.

Strawberry Tartlette

Crisp tart shell with vanilla custard, topped with glazed strawberries.

DRINKS

Peach & White Tea Punch

Fragrant white tea mixed with peach purée and citrus slices.

Black Tea

Brisk, aromatic tea served hot and bold.



The Alpine Picnic Brunch

Fresh herbs, baked cheese, and forest flavours — like brunching in the Alps.

SALADS & COLD STARTERS

Charred Broccoli & Cherry Tomato

Grilled broccoli and blistered tomatoes tossed with garlic oil and herbs.

Fresh Strawberries & Vanilla Greek Yogurt

Greek yogurt with vanilla bean, fresh berries, and honey drizzle.

WARM PLATES

Mascarpone Mushroom Focaccia

Sautéed mushrooms with mascarpone, caramelised onions, and black pepper on focaccia.

Alpine Basil Linguine

Fresh basil pesto linguine served with house beetroot crumble for a hearty vegetarian finish.

Pommery Lamb Striploin Slices

Grilled lamb striploin glazed with wholegrain mustard, and carved warm.

Grilled Egg Salad Focaccia

Creamy egg salad on warm focaccia with chive and black pepper finish.

SWEET FINISH

Strawberry Tartlet

Shortcrust pastry filled with vanilla custard and topped with glazed strawberries.

Chilled Orchard Fruit Platter

Cold watermelon, grapes, berries, citrus — a crisp and refreshing finish.

DRINKS

Orange Blossom & Rosemary Water

Lightly infused water with orange segments, blossom extract, and rosemary sprigs.

Black Coffee

Smooth, bold dark roast served hot.



The Countryside Carvery Table

A proper roast brunch — slow-cooked, beautifully carved, and richly flavoured.



SALADS & COLD STARTERS

Avocado & Feta Green Salad

A zesty bowl of greens topped with creamy avocado and salty feta.

Spicy Tuna Fusilli Pasta Salad

Chilled pasta salad with lightly spiced tuna mayo, capsicum, and parsley.

WARM PLATES

Garlic-Herb Sirloin Roast

Sirloin grilled with rosemary butter, carved to order and served with mushroom chilli cream.

Beetroot & Walnut Pesto Panini

Vegan beetroot patty with walnut pesto and tomato confit on house focaccia.

Hearty Countryside

Meatball Spaghetti

Beef meatballs stewed in tomato and herb ragù, served over spaghetti.

Garlic Parmesan Bread

Baguette slices toasted with garlic oil and shaved parmesan.

Grilled Egg Salad Focaccia

Toasted with egg mayo, chive, and black pepper.

SWEET FINISH

Basque Burnt Cheesecake

Boldly caramelised on top with a molten center.

Venetian Cream Tiramisu

Espresso sponge cake layered with mascarpone cream and dusted with cocoa — alcohol-free and elegant.

DRINKS

Lemon Thyme Citrus Cooler

Lemon juice blend with honey and thyme leaves.

Peach & White Tea Punch

Fragrant white tea mixed with peach purée and citrus slices.



The Mediterranean Grove

Coastal elegance with herbs, feta, and bright, sunny flavour notes.



SALADS & COLD STARTERS

Portobello & Pumpkin Platter

Grilled portobello mushrooms with pumpkin purée, walnut pesto, and ricotta.

Greek Yogurt with Sea Salt & Honey

Thick yogurt swirled with wild honey and finished with a touch of sea salt.

WARM PLATES

Grilled Egg Salad Focaccia

Egg salad gently seasoned and served warm on toasted focaccia.

Rustic Herb Aglio Olio

Garlic-infused linguine tossed with Parmigiano Reggiano, basil, and semi-dried tomatoes.

Baked Cod with Tomato & Basil Cream

Oven-baked cod with cherry tomatoes and basil cream, topped with dill.

Feta-stuffed Cremini Mushrooms

Oven-roasted baby mushrooms filled with feta over lemon cashew cream.

SWEET FINISH

Venetian Cream Tiramisu

Espresso sponge cake layered with mascarpone cream and dusted with cocoa — alcohol-free and elegant.

Strawberry Tartlette

Shortcrust pastry filled with vanilla custard and topped with glazed strawberries.

DRINKS

Elderflower & Apple Tonic

Light floral tonic with apple juice and soda water.

Black Coffee

Smooth, bold dark roast served hot.



Vins Alfresco Signature Brunch

The house signature brunch — elegant, crowd-pleasing, and full of flavour contrast.



SALADS & COLD STARTERS

Buffalo Burrata Cheese Platter

Burrata with tomato confit, basil oil, candied walnuts, and balsamic glaze.

Vanilla & Wild Honey Yogurt

Greek yogurt with vanilla bean and a golden swirl of honey.

WARM PLATES

Grilled Egg Salad Focaccia

Egg mayo on focaccia with chive and cracked pepper.

Chinook Salmon

with Burrata & Pesto

Smoked Chinook salmon layered with burrata, avocado purée, walnut pesto, and tomato confit.

Creamy Mushroom

Carbonara Fusilli

Fusilli in parmesan cream sauce with sautéed mushrooms and yolk.

Roasted Pumpkin Soup

Earthy and creamy, served warm with crusty sourdough.

SWEET FINISH

Basque Burnt Cheesecake

Rustic Spanish-style cheesecake with a caramelised top and ultra-creamy center.

Seasonal Fruit Platter

Refreshing chilled slices of watermelon, grapes, citrus, cantaloupe, and berries.

DRINKS

Orange Blossom & Rosemary Water

Lightly infused water with orange segments, blossom extract, and rosemary sprigs.

Cucumber Mint Sparkling Water

Sparkling water infused with cucumber ribbons and fresh mint for a clean finish.





Vins Alfresco Brunch Selection List

Mix and match to curate your perfect European-style brunch.



SALADS & COLD STARTERS

Avocado & Feta Green Salad

Avocado and feta tossed in greens with lemon-herb vinaigrette.

Tomato Walnut Crunch Salad

Tomatoes, greens, candied walnuts, and lemon balsamic dressing.

Charred Broccoli & Cherry Tomato

Grilled broccoli and tomatoes with roasted garlic oil.

Buffalo Burrata Cheese Platter

Burrata with tomato confit, candied walnuts, basil oil, and balsamic.

Smoked Salmon Fusilli Salad

Chilled fusilli with smoked salmon, capsicum, and herbed mayo.

Spicy Tuna Fusilli Salad

Tuna mayo, fusilli, capsicum, parsley, and chilli oil.

Portobello & Pumpkin Platter

Grilled portobello with pumpkin purée, ricotta, and pesto.

EGG & YOGURT SPECIALS

Grilled Egg Salad Focaccia

Egg mayo with chives and pepper on toasted focaccia.

Vanilla Banana Greek Yogurt

Greek yogurt with banana, vanilla, sea salt, and wild honey.

Strawberries & Greek Yogurt

Greek yogurt topped with strawberries and wild honey.

Vanilla & Wild Honey Yogurt

Classic Greek yogurt swirled with vanilla bean and golden honey.

Greek Yogurt with Sea Salt & Honey

Creamy yogurt with honey drizzle and sea salt flakes.

SANDWICHES & FOCACCIAS

Grilled Chicken Pesto Sandwich

Chicken chop, pesto, sun-dried tomato, and mayo on focaccia.

Smoked Duck Sandwich

Smoked duck, onion jam, ricotta, and tomato confit on focaccia.

Mascarpone Mushroom Focaccia

Mushrooms and caramelised onions with mascarpone on focaccia.

Beetroot & Walnut Pesto Panini

Vegan beetroot patty with walnut pesto on wholemeal focaccia.

PASTAS & WARM PLATES

Creamy Woodland Fusilli

Mushroom carbonara-style pasta with parmesan and egg yolk.

Creamy Mushroom Carbonara Fusilli

Cream-based carbonara with sautéed mushrooms.

Rustic Herb Aglio Olio

Garlic linguine with parmesan, basil, and sun-dried tomato.

Alpine Basil Linguine

Basil pesto linguine with roasted beetroot crumble.

Hearty Countryside Meatball Spaghetti

Beef meatballs in tomato-herb stew with spaghetti.



Vins Alfresco Brunch Selection List

Mix and match to curate your perfect European-style brunch.



PROTEINS & MAINS

Rosemary Mustard Roast Chicken

Dijon and rosemary roast chicken with mustard aioli.

Garlic-Herb Sirloin Roast

Sirloin grilled with rosemary butter and garlic confit.

Swedish Meatballs & Mash

Beef meatballs with buttery mash and brown gravy.

Pommery Lamb Striploin Slices

Mustard-glazed lamb striploin grilled and sliced.

Baked Cod with Tomato & Basil Cream

Cod baked with cherry tomatoes and basil cream.

Chinook Salmon with Burrata & Pesto

Smoked salmon with burrata, avocado, and walnut pesto.

Feta-Stuffed Cremini Mushrooms

Roasted mushrooms stuffed with feta on lemon cashew cream.

SOUPS & BREADS

Roasted Pumpkin Soup

Velvety spiced pumpkin soup with olive oil drizzle.

Truffle Mushroom Soup

Creamy wild mushroom soup with truffle oil and porcini crostini.

Garlic Parmesan Bread

Toasted garlic baguette with parmesan crust.

DESSERTS

Basque Burnt Cheesecake

Rich cheesecake with caramelised top and creamy center.

Venetian Cream Tiramisu

Espresso-soaked sponge with mascarpone cream, cocoa-dusted.

Strawberry Tartlette

Vanilla custard tart topped with glazed strawberries.

Seasonal Fruit Platter

Watermelon, grapes, berries, citrus, and cantaloupe — served cold.

Chilled Orchard Fruit Platter

A crisp and colourful mix of seasonal fresh fruits.

DESSERTS

Cucumber Mint Sparkling Water

Sparkling with fresh cucumber and mint.

Lemon Thyme Citrus Cooler

Lemon juice with honey and fresh thyme.

Peach & White Tea Punch

Fragrant white tea with peach purée and citrus slices.

Elderflower & Apple Tonic

Elderflower cordial, apple juice, and soda — floral and crisp.

Orange Blossom & Rosemary Water

Orange segments with floral essence and rosemary sprigs.

Black Coffee

Smooth, dark-roast Arabica coffee.

Black Tea

Hot, brisk, and classically European.