

BAXTER'S
EST. BRUNCH 2025
Club

Served to share

Tuna tartare yuzu, soy cured egg, sesame rice cracker (gf)

Whipped tofu mushroom xo, cassava (gf, vg)

Duck bao hoisin, cucumber, kumquat

Prawn & chive dumplings Yuxiang sauce

Pork shumai soy, black vinegar, green onion

Fried chicken kimchi spice, mango & pineapple hot sauce (gf)

Wombak slaw fragrant herbs, pickled ginger,
goma dressing, peanut (v, gf, n)

Fries garlic mayo (v, gf)

Cocktails

Margarita tequila, cointreau, lime, served on the rocks

Cosmopolitan vodka, cranberry, citrus, orange

Espresso Martini vodka, coffee shot, coffee liqueur, sugar

Wine

Brut Cuveé
Sauvignon Blanc
Shiraz Cabernet

Beer

Carlton Draught
Cascade Light

Non-alc

Soft Drink
Virgin No-Jito
Virgin Raspberry Crush
0% Sparkling, Wine or Beer