

# SUNDAY ROAST

A MODERN TAKE ON A BRITISH TRADITION

GATHER WITH FRIENDS & FAMILY FOR A LEISURELY WEEKEND ROAST,  
REIMAGINED WITH GENEROSITY & SEASONAL FLAIR.

AT BRASSERIE 1600, WE HONOUR THIS TIMELESS RITUAL WITH THE FINEST NATIVE INGREDIENTS — THINK EXPERTLY AGED BEEF, ROAST CHICKEN, FRESH LOCAL FISH, & VIBRANT VEG FROM NEARBY FARMS. ROAST COMES WITH A BOUNTIFUL SPREAD OF SEASONAL SIDES, HOUSE-MADE SAUCES & ALL THE CLASSIC TRIMMINGS —CRAFTED WITH CARE, ROOTED IN TRADITION & MEANT TO BE ENJOYED TOGETHER.

## NOBLE NIBBLES

### BEEF CROQUETTE

Baby Leaf Salad, Pickled Vegetables 9.5

### ASSORTED OLIVES (VE)

Herb Marinated Mediterranean Olives 5.5

### CRISPY PORK BELLY

Apple & Cider Glaze Pork Belly 6

### BUTTERMILK CHICKEN BITES

Crispy Chicken - Pickled Radish Dip 7.5

### TEMPURA PRAWNS

Saffron Aioli 8.5



## BRITISH ROAST

SERVED WITH YORKSHIRE PUDDING,  
ROAST POTATOES, MIXED VEGETABLES

### DRY-AGED SIRLOIN OF BEEF

Horseradish Cream, Gravy 26

### HERB ROASTED CHICKEN

Thyme Jus Reduction 24

### SLOW-COOKED LAMB SHANK

Herb Jus 24

### MEDLEY OF SEAFOOD CASSEROLE

White Wine Cream Sauce 24

### LIGHTLY SPICED BABY AUBERGINE (V)

Creamy Makhni Sauce, Naan, Basmati Rice 16

