



Easter Lunch

Menu

Sharing Table

poached trout, asparagus, dill, fennel, caper mustard dressing & caviar
malay spiced chicken & prawn terrine, carrot salad, grapefruit, whipped egg
verjuice pickled beetroot & goats cheese salad, green apple, roasted pecans



Main Platters to the Table

lamb belly roulade, sundried tomato, feta, olives & spinach, rosemary demi glaze
mussel, oyster, seabass & kingklip bouillabaisse, saffron potatoes
whole roast pork loin chops with apple, spring onion & bourbon sauce

Served with

*layered potato & sweet potato gratin with grana padano
smashed pumpkin with cinnamon honey, hazelnut dukkah
hot cross bun inspired garlic cheese buns
baby carrots, ginger & orange crumble, pomegranates
aromatic cauliflower nuggets, parmesan cream & almond crunch*



Sweet Selection

fancy choux with tiramisu inspired mousse, coffee pearls, cocoa crust
carrot slice, cream cheese icing, carrot crisps, pineapple compote & candied pecan
burnt lemon tart, blueberry textures, meringue bark, candied lemon
chocolate & orange roulade, dark chocolate truffles & almond
assorted butter icing flower cupcakes
raspberry & white chocolate blondies
glazed hot cross buns