

E A S T E R B R U N C H

Sunday, April 16th, 2017 from 11:00am – 2:00pm

T O B E G I N

Creamy Tomato Soup (G) (V)
Mini Grilled Cheese Sandwich, Basil Purée

Halibut Gravalax (G)
Fennel, Cucumber, Cauliflower, Citrus Vinaigrette

Spring Harvest Greens (G) (V)
Charred Rapini, Grain Textures, Pecorino

House Made Granola (V)
Local Honey, Soft Berries, Vanilla Yogurt

M A I N C O U R S E

Artichoke Risotto (G) (V)
Cerignola Olives, Crispy Shiitake

Bacchus Cobb Salad (G)
Hot Smoked Chicken, House Made Ranch

Smoked Salmon Benedict
Toasted English Muffin, Hash, Hollandaise

Brioche French Toast
Crispy Bacon, Chicken Basil Sausage, Blueberry Compote

Pan Roasted Steelhead Salmon
Green Crêpes & Ham, Spinach, Garlic Nage

Crispy Duck Confit, Poached Egg (G)
White Bean Cassoulet

Roasted Leg of New Zealand Lamb (G)
Whipped Potatoes, Carrots & Peas, Aerated Hollandaise

T O F I N I S H

Classic Raspberry Crème Brûlée (V)
Shortbread Cookies

Stilton Cheesecake (V)
Rhubarb Compote, Port reduction

Chocolate Tart (V)
Chocolate Sauce, Mint Ice cream

Caffé Umbria Artisanal Coffee and Selection of Tealeaves Tea Included

*Three Course Brunch \$60
\$35 for Children 12 and under*

*Executive Chef Montgomery Lau
Chef de Cuisine Liam Goff*

