

Easter Sunday Dinner

Sunday 4th April, 6 / 8:30 pm **3 course shared Feast**

Executive Chef: Scott Price | Manager: Lynn Fernandes | Head Chef: Kodi Southgate

Sourdough, cultured butter

Oyster, natural

Chilled Prawn

Slow cooked lamb belly

Crispy brussels sprouts, roasted sesame

Bok choy, ginger, soy, garlic

Hasselback beetroot, lime leaf butter

Rainbow chard, tomato, green olive

Roasted carrot salad, chamoy

Chocolate hot cross bun and butter pudding