



# EASTER MENU

## ENTREE

### **BEETROOT & GIN-CURED SALMON GRAVLAX \$ 26**

pickled fennel, beetroot relish, dill crème fraîche, bagel chips, fresh herb, radish salad, mandarin vinaigrette

### **Recommended Wine: Grandin Brut Piccolo BTL \$ 16**

almond, hazelnut, citrus, white flowers, lemon, grapefruit, apple, pear

## MAINS

### **BAKED BARRAMUNDI, MACADAMIA & CAPER BUTTER \$ 38**

olivada pesto, spiced pumpkin, charred broccolini, braised fennel, orange, herb salad, charred lemon

### **Recommended Wine: Mount Adam GL 12 / BTL 45**

fruity, ripe honey dew melon, peach, hints of citrus

### **HERB-CRUSTED PORK COTOLETTA \$38**

apple, fennel & savoy slaw, fried brussels sprouts, pickled plums, cider jus, crispy sage

### **Recommended Wine: Pepper Tree Hill Estate GL 12 / BTL 45**

chocolate, tobacco, cassis, blackberries, dried herbs

## DESSERT

### **HOT CROSS BUN & PEAR PUDDING \$ 14**

warm spiced pears, hot cross bun pudding, rum raisin anglaise, vanilla ice cream

