



SUNDAY, APRIL 9 IN THE MAIN DINING ROOM
12NOON – 8PM

STARTERS (choice of one)

BABY GEM SALAD

asparagus, feta, pickled radish, ricotta cheese,
lemon zest, toasted almond, malt vinaigrette

CARROT & LEEK SOUP

early harvest carrot, roasted leek, jalapeño mascarpone,
crispy carrot chips

BEEF CARPACCIO

beef loin, crispy rhubarb, caramelized spiced figs,
black pepper yogurt, mint oil

SPRING VEGETABLE QUICHE

cured tomatoes, cabot sharp cheddar, spinach,
arugula artichoke salad

ENTRÉES (choice of one)

SLOW BRAISED LAMB SHANK

rosemary carrot & parsnip, cheddar polenta cake,
spring onion jus, fennel slaw

CORN CRUSTED TROUT

poached herb potatoes, swiss chard, smoked pea sauce

DOUBLE BONE PORK RACK

dried fruit farro "risotto", grilled baby bok choy,
apricot mustard sauce, pickled radish

SPRING COLLECTION

foraged local mushrooms, potato, peas, herbs, asparagus,
swiss chard, smoked pea sauce

SWEET ENDINGS (choice of one)

VICTORIA RASPBERRY CAKE

white chocolate raspberry mousse,
macerated raspberry insert, chantilly vanilla cream

APPLE TART TATIN

vanilla ice cream

THREE COURSE PRIX FIXE MENU

ADULTS: \$60 PER PERSON

CHILDREN 5-12 YEARS OF AGE: \$30 PER PERSON

subject to tax and 20% service charge