

## *easter brunch*

**sunday april 21**

(in addition to our lunch menu)

To start

fresh fruit...7

prosciutto & melon...12

burrata-grilled bread, tomato jam, basil,  
sea salt...13

fried ricotta doughnut holes-vanilla anglaise,  
strawberry rhubarb jam...7

mains

dungeness crab benedict-english muffin, poached  
egg, hollandaise, asparagus, roasted  
tomato...27

lemon ricotta pancakes-blackberry compote,  
whipped cream...16.5

short rib hash-fried egg, caramelized onion, smoked  
paprika aioli...25

spring vegetable frittata-asparagus, peas, leeks,  
goat cheese, mint, edible flowers, fingerling  
potatoes...19

bucatini pasta-'bacon & egg style' pancetta,  
egg yolk, black pepper, chive, pecorino...17

prawn & sausage ragout-cherry tomatoes,  
crispy polenta, poached egg...17.75

kids brunch

kids scrambled egg-potatoes, bacon, fruit...9.5

kids lemon ricotta pancake-bacon, fruit...9.5

executive chef – dylan giordan

## *easter dinner*

**sunday april 21**

(in addition to our dinner menu)

chicken liver mousse- huckleberry, crostini...7

foragers risotto, wild mushrooms, parmesan,  
watercress...21

pan roasted alaskan halibut- creamy spring onion  
ragout, roasted fingerlings, nettle pesto...32

braised short rib, tomato, black olive, cavatelli,  
caramelized leek...29

wildflower honey panna cotta, pizelle,  
huckleberry compote...8

baked cavatappi pasta- dungeness crab,  
asparagus, roasted garlic-parmesan cream sauce

executive chef – dylan giordan