

# Easter Sunday Set Menu

31 MARCH 2024

12pm – 2.30pm | 6.30pm – 10pm

## *Amuse Bouche*

*Poached Organic Egg with Poultry Consommé and Black Truffle*

## *Chilled Appetiser*

*Stone Crab Salad, Compressed Watermelon, Cucumber and Trout Roe with Lemon Vinaigrette*

## *Warm Appetiser*

*Charred White Asparagus, Smoked Pancetta and Apple Salsa with Hollandaise Sauce*

## *Soup*

*Roasted Cauliflower Velouté with Walnuts and Brioche Croutons*

## *Main Course*

*(Please select one)*

*Braised Short Rib, Potato Puree, Mushroom Fricassee and Broccolini with Red Wine Sauce*

*Pan-seared Sea Bass, Roasted Parmesan Potato and Green Beans with Creamy Pesto Sauce*

*Duck Leg Confit, Parsnip Puree, Butternut Squash and Caramelised Carrots with Balsamic Glaze*

## *Dessert*

*Classic Carrot Cake with Vanilla Ice Cream and Seasonal Berries*

*Goodwood blended coffee or selection of fine teas*

*5-Course \$118 per person*



*Menu is subject to change in view of market availability. Dine-in prices are subject to 10% service charge and prevailing government taxes.*

*Not valid with other promotions or vouchers, unless otherwise stated. Some items may contain or have come in contact with allergens.*

*Please contact our staff to highlight any concerns you may have. Other T&Cs apply.*