

EASTER BRUNCH

BRUNCH

LOBSTER BISQUE

SOFT SCRAMBLED EGGS

CRISP APPLEWOOD SMOKED BACON

POLISH KIELBASA

sliced with grainy and Dijon mustard

SLOW ROASTED PINEAPPLE, CLOVE STUDDERED HAM

GRILLED CHICKEN PICCATA PRIMAVERA

MUSHROOM, ASPARAGUS AND CHEDDAR QUICHE

ROASTED SWEET POTATO AND YUKON GOLD ROUNDS

BAKED FRENCH TOAST

toasted pecans, maple syrup

SMOKED SALMON

rye bread triangles, capers, dill, red onion, cream cheese

SPINACH SALAD

candied walnuts, strawberries and Bermuda onions, sweet
onion vinaigrette

POACHED ASPARAGUS

lemon hollandaise sauce

DANISH, MUFFINS AND SCONES

CITRUS SALAD

caracara, tangerine and blood oranges, grapefruit

COFFEE

\$35 pp
Seatings
at 11.00am
and 12:30pm

Gourmet Galley
CATERING
CELEBRATING 20 YEARS