



The Great *Easter*  
Garden Brunch

## To Begin

### Easter Garden Spritz

*Chef's Welcome Canapés*



*To Enjoy Throughout the Afternoon*

#### **GARDEN BARBECUE**

A selection of lamb kofta, beef patties, seafood skewers, yoghurt-marinated chicken, grilled cinnamon pineapple, and seasonal vegetables Accompanied by a variety of condiments

#### **SALAD BAR**

Potato salad, fresh garden vegetables, and seasonal accompaniments

#### **DESSERT TABLE**

A selection of artisanal breads and pastries, gourmet carrot cake, local chocolate mousse with berries, homemade seasonal fruit pies and tarts, chocolate Easter eggs, and a buffalo farm cheese board with condiments

#### **WAFFLE STATION**

Classic and chocolate waffles served with a variety of sweet accompaniments

## À La Carte

*Thoughtfully presented in smaller plates, allowing you to savour a variety of dishes over the course of the afternoon.*

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### Egg Royale

*Smoked salmon, poached eggs, English muffin, hollandaise sauce*

### Pulled Pork Croquettes

*Served with smoked paprika mayonnaise*

### Seared Mekong Tilapia with Lentils

*Lentil stew, lemon, Café de Paris butter*

### Eggplant Gratin

*Roasted local eggplant, Comté cheese, herb breadcrumbs*

### Herb-Stuffed Chicken Breast

*Creamy mashed potatoes, onion purée, black truffle jus*

### Truffle Mac & Cheese

*Macaroni in a rich cheese sauce with black truffle*

### Slow-Roasted Lamb Leg

*New Zealand Pure South lamb leg, seasonal vegetables,  
creamy mashed potatoes, mint sauce*

### Steak & Eggs

*30-day butter-aged New Zealand Pure South ribeye,  
fried egg, roasted potatoes, red wine sauce*

### French Fries

**ROSEWOOD**