

The BURLEIGH

EASTER BRUNCH

3 COURSES \$45

1ST COURSE

KALE CAESAR SALAD
PARMESAN, CIABATTA CROUTONS

SPRING PEA SOUP
MINT, CROUTONS

ROASTED BEET SALAD
CRISPY GOAT CHEESE, PISTACHIO, ORANGE FENNEL SALAD

COBB SALAD
BACON, EGG, AVOCADO, CREAMY HERB DRESSING

2ND COURSE

GRAND MARNIER BRIOCHE FRENCH TOAST
ALMONDS & LOCAL SYRUP

MUSTARD CRUSTED SALMON
COUSCOUS, SPINACH, ASPARAGUS, LEMON

SMOKED SALMON EGGS BENEDICT
DILL LEMON HOLLANDAISE

HERBED LEG OF LAMB
ROASTED POTATOES, SHISHITO PEPPERS, BALSAMIC REDUCTION

HAND MADE PASTA
DUCK BACON, MUSHROOMS, PEAS, PARMESAN

3RD COURSE

LEMON CUSTARD
SHORTBREAD COOKIE

CHOCOLATE BROWNIE
SUNDAE
VANILLA ICE CREAM

SWEET EASTER BASKET
FILLED WITH FRESH BERRIES AND CREAM