



Spring Harvest Dinner

Join us for a multi course perfectly prepared by our executive chef Ian Stilborn celebrating the best of Spring!

\$100 per person*

April 18 @ 6pm

Don't miss out, get your tickets today!

*taxes & gratuity included.

Spring Harvest Dinner

First

grilled asparagus + white bean
hummus + shaved radish + cured
egg yolk + lemon bread crumb

Second

spring pea, nettle and ricotta ravioli
+ chicken butter sauce + bacon +
pickled shallot + parmesan

Third

slow-cooked spiced lamb shoulder
+ fondant potato + black pepper
and lime labneh + wild garlic puree
+ puffed rice and chives

Fourth

poached rhubarb + honey cream +
lemon curd + shortbread and thyme
crumble

executive chef Ian Stiborn