

JAZZ & WINE BRUNCH

At The Verandah
Saturday, 17 October 2020

MENU

Scandinavian Smorgasbord

Dill salmon gravlax with honey mustard dressing
Potato crab cake remoulade sauce
Shrimps cocktail open sandwich
Egg mimosa with ketta caviar
Rare roasted beef with Danish blue cheese sauce on toast
Leek and mushroom quiche

Cloudy Bay Sauvignon Blanc

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Wild mushroom soup with foie gras

Cloudy Bay Chardonnay

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Beef Wellington

served wilted green asparagus, truffle jus
or

Slow-roasted French guinea fowl supreme

served with wilted green asparagus and morel mushrooms, Frangelico jus

Cloudy Bay Pinot Noir

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Jazzy dessert sampler

Coffee or tea
Petits fours

\$1,058 per person

Please inform our staff if you have any food allergies and intolerances.