

EASTER DINNER \$49



TO START

SUNCHOKE SALAD Biotanic Gardens sunflower shoots, dehydrated pear, thyme & sherry vinaigrette, dried cranberry, EVOO confit sunchoke {VEGAN, GF}

or

DAILY SOUP ask your server for today's flavour {GF, DFP}

THE MAIN EVENT

DUCK FAT CONFIT TURKEY LEG cranberry chutney, roasted new potato, crispy brussels sprouts, baby carrots {GF, DFP}

or

VALBELLA SMOKED HAM, truffle & tarragon potato gratin, Crispy Brussels Sprouts, baby Carrots, Juniper Dijon Jus {GF, DFP}

or

CAULIFLOWER RICE BOWL, rosemary, cashew cream, roasted Brussels sprouts, sweet potato & pears {VEGAN, GF}

TREAT YOURSELF

WILDFLOUR HOT CROSS BUN, vanilla bourbon Fiasco gelato {V}

or

FIASCO SORBETTO {VEGAN, GF}

We are proud to offer handcrafted, seasonal cuisine from scratch

{VP} Can be served as a vegetarian dish

{GFP} Can be served gluten free

{VEGP} Can be served as a vegan dish

{DFP} Can be served dairy free

* If you have any dietary restrictions please let our staff know.

For groups of 12 or more:

no split checks & a 18% discretionary service charge will be added to your bill.



JUNIPER HOTEL
BISTRO

EASTER FEATURES



BRUNCH \$18

WILDFLOUR HOT CROSS BUN French toast, vanilla bourbon Fiasco gelato, drunken berries

or

DUCK FAT CONFIT TURKEY LEG free range turkey, cranberry chutney, poached eggs, brown butter hollandaise {GF}

or

VALBELLA SMOKED HAM BENNY croissant, Juniper dijon, crispy garlic, brown butter hash, poached eggs, black garlic hollandaise {GFP}

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