

Café Mozart Easter Menu

April 1st, 11pm-3pm

all entrées include a glass of house champagne, your choice of asparagus soup or green salad with spring vegetables, and dessert

Roast Leg of Lamb Provençal

Australian lamb roasted with fresh herbs and garlic.
Served au jus with haricot vert and scalloped potatoes

Jumbo Prawns with Garlic-Herb Sauce

Served on a bed of basmati rice pilaf with fresh vegetables

Poached Eggs Benedict

on toasted brioche with smoked ham and homemade Hollandaise.
Served with bratwurst, fresh fruit and scalloped potatoes

Duck Breast with Orange Sauce

Pan-seared duck breast served au jus with candied oranges
Served with homemade spätzle & red cabbage

Poached Salmon Filet

with lemon-caper sauce
Served with basmati rice & mixed vegetables

Black Angus Filet

7oz filet with a poached egg & peppercorn sauce
Served with fresh vegetables & scalloped potatoes

❧ Desserts ❧

Lemon Meringue Tart

with fresh berries

Milk Chocolate Mousse Cake

with vanilla sauce

\$49.00

excludes tax & gratuity