



\$48 MENU

STARTER

Wild Greens with pear, blue cheese, roasted almonds and an apple sage vinaigrette

Caesar salad with fried capers and balsamic

Rustic tomato & bocconcini salad

MAIN COURSE

Cajun crusted Steelhead filet with 3 prawns and a pesto arugula bearnaise

Sesame crusted Ahi Tuna with wasabi soy

7oz "AAA" flat iron steak with tiger prawns and a crab bearnaise

Prosciutto & goat cheese stuffed Chicken with a tarragon cream sauce

Herb and maple Dijon crusted Lamb Rack with a rosemary cab au-jus

DESSERT

Crème brulee

Tiramisu

Peanut butter Pie

prices do not include tax or gratuity



\$53 MENU

STARTER

Rustic tomato bocconcini salad.

Wild green salad with blue cheese, almonds and seasonal pear

Caesar Salad topped with fried capers and parmesan.

MAIN COURSE

Blackened Ahi Tuna, seared to medium rare, with a yogurt dill sauce.

7 oz "AAA" Flat Iron steak with tiger prawns and a crab béarnaise.

Herb crusted rack of lamb with a rosemary cabernet au-jus.

Ricotta & Spinach stuffed Ravioli with zucchini, cherry tomatoes, red onions, preserved lemon, roasted red pepper cream sauce and goat cheese.

DESSERT

New York Cheese Cake with a blueberry compote.

Crème Brulee.

Homemade Tiramisu.

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