



\$48 HOLIDAY MENU

STARTERS

Wild green salad with blue cheese, almonds and seasonal pear
Caesar salad topped with fried capers and parmesan.

MAINS COURSE

Cajun crusted salmon and tiger prawns with a citrus dill yogurt.
Chicken stuffed with pancetta and goat cheese with a tarragon cream sauce.
7oz “AAA” Flat Iron steak prepared with WAG’S signature demi.
Ricotta & Spinach stuffed Ravioli with zucchini, cherry tomatoes, red onions, preserved lemon, roasted red pepper cream sauce and goat cheese.

DESSERT

Chocolate Peanut Butter Pie
Crème Brulee.
Homemade Tiramisu.

prices do not include tax or gratuity



\$53 HOLIDAY 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.
Lobster Ravioli with prawns, asparagus, basil, pesto and a roast garlic cream sauce
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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