



Starters

Spiced Cauliflower Fritters

Deep fried cauliflower served with herbed yoghurt dip.

Mushroom and Brie Phyllo Tarts

Pastry cups filled with roasted mushroom duxelle and brie cheese.

Smoked Salmon Crostini

Smoked Atlantic salmon with sesame/ginger aioli, pickled red onion, and cucumber.

Mains

Almond Chicken

Almond crusted chicken supreme served over brown butter mashed potatoes and asparagus.
Topped with our brie cream sauce; chutney garnish.

Prosciutto Wrapped Italian Meatloaf

Served with mashed potatoes topped with a sautéed mushroom cream sauce; spinach and confit cherry tomatoes

Seared Atlantic Salmon

Seared Atlantic salmon served with sesame roasted carrots, wasabi aioli on a spicy kale, herb and cucumber salad;
our house pickled ginger topping.

Penne Portobello (V)

Penne with seared Portobello mushrooms, smoked mushrooms, garlic, fresh herbs and spinach tossed in a white
wine/cream sauce and topped with parmesan shavings.

Desserts

Cheese cake bites

White chocolate with tastes of Vanilla and Nutmeg

Vegan "Nut-cheese Cake"

Chilled coconut/cashew filling on a date and walnut crust. Served with fruit compote.

Key-lime Pie

Traditional, classic sweet lime filling with a coconut/graham cracker crust. Topped with real whipped cream