



Three Course Dinner

First Course

Gyoza

pork dumpling, ponzu ginger sauce, kimchi slaw

Stuffed Mushroom Caps

crab, cream cheese, feta

Winter Salad

heritage greens, arugula, quinoa, goat cheese, dried cranberry, chick pea, candied walnut, honey balsamic vinaigrette

Second Course

Prawn & Smoked Salmon Linguine

garlic prawns, smoked salmon, spinach, tomato, house made pesto crème, fresh basil, parmesan tuile

Beef Stroganoff

sirloin strips, mushrooms, cream sauce, jasmine rice

Cognac Hunter Chicken

grilled chicken breast, garlic mashed potatoes, cognac mushroom glaze, seasonal vegetables

Third Course

Raspberry Chocolate Mousse

with a house made macaron

Blackberry Cheesecake

with a house made macaron

\$35.00

Choose one of each course

