



DINE OUT DINNER 2022

\$49

TO START (SELECT ONE)

Vichyssoise Soup

potatoes, cream, crispy leeks

Prawn Scampi (GF remove baguette)

white wine, confit garlic butter, tarragon, charred baguette

MENU ENHANCEMENT OPTION: \$6 ADDITIONAL CHARGE

Scallops

cauliflower, lemon-caper vinaigrette, pickled golden raisins

MAIN (SELECT ONE)

Braised Pork Cheeks

mustard spaetzle, charred & pickled cabbage, sauerkraut jus

Chorizo & Winter Squash Risotto

apple, cipollini onion, ancho chili

MENU ENHANCEMENT OPTION: \$8 ADDITIONAL CHARGE

Lobster Spaghetti

house-made spaghetti, bisque butter, tarragon

TO FINISH (SELECT ONE)

Basil Panna Cotta

lemon gel, sable, blueberry

Chocolate Pot de Crème

raspberry coulis, chantilly cream