



Menu 1

Appetizers

Spiced corn and potato soup with cilantro cream

OR

Marinated feta, cherry tomato, shaved red onion and cucumber
tossed with baby arugula in a red wine & shallot vinaigrette

Pasta

Pappardelle garlic alfredo with portabella mushrooms,
rapini and sun kissed tomatoes

OR

Fish

Pan seared Atlantic Salmon on a ragout of
black olive, pear, fava beans, chicory and pearl onion & raisin,
topped with a raw fennel and pomegranate salad

OR

Chicken

Crispy roasted four cheese stuffed chicken supreme
on a bed of angel hair, finished in a crushed tomato sauce

Dessert

Double chocolate torte
topped with vanilla whipped cream

\$29.95



Menu 2

Pre Appetizer

Warm Parmesan and herb foccacia with olive oil and balsamic

Appetizers

Spiced corn and potato soup with cilantro cream

or

Marinated feta, cherry tomato, shaved red onion and cucumber
tossed with baby arugula in a red wine & shallot vinaigrette

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Pasta

Pappardelle garlic alfredo with portabella mushrooms,
rapini and sun kissed tomatoes

or

Fish

Pan seared Atlantic Salmon on a ragout of
black olive, pear, fava beans, chicory and pearl onion & raisin
topped with a raw fennel and pomegranate salad

or

Chicken

Crispy roasted four cheese stuffed chicken supreme
on a bed of angel hair, finished in a crushed tomato sauce

or

Meat

Slow roasted Manhattan steak
on crème fraiche & chive whipped mashed potato
and autumn vegetables, finished with a cabernet reduction

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Dessert

Double chocolate torte
Topped with vanilla whipped cream

\$39.95



Menu 3
Pre Appetizer

Warm Parmesan and herb foccacia with olive oil and balsamic

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Appetizers

Spiced corn and potato soup with cilantro cream

or

Marinated feta, cherry tomato, shaved red onion and cucumber
tossed with baby arugula in a red wine & shallot vinaigrette

or

Pan seared sea scallops
on a watermelon, black olive and raisin succotash,
finished with an anise-orange butter sauce

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Intermezzo

Sweet potato risotto with toasted pine nuts and Grana Padano shavings

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Pasta

Pappardelle garlic alfredo with portabella mushrooms,
rapini and sun kissed tomatoes

or

Fish

Seared to rare tuna with a celeriac mash, broccoli & pureed pea
topped with a zucchini relish

or

Chicken

Crispy roasted four cheese stuffed chicken supreme
on a bed of angel hair, finished in a crushed tomato sauce

or

Meat

Grilled fillet of beef
on creamy lobster Florentine
and baby carrots, finished with horseradish aioli

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Dessert

Toasted brioche on lemon cream
with cinnamon syrup and drunken berries,
served with a dark chocolate milkshake

\$49.95



Lunch menu

Appetizer

Stone fruit Panzanella salad
with crispy romaine and garlic croutons,
finished with marinated feta and balsamic vinegar

or

Chili-lentil soup with scallion

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Chicken

Grilled breast of chicken
on grilled endive, radicchio & smokey bacon,
topped with a tomato & tarragon salsa
and egg yolk vinaigrette

or

Fish

Oven roasted salmon
on a marinated wax bean and radish salad,
topped with an apricot-olive relish

or

Pasta

Penne with honey smoked chicken,
rapini, artichoke and sun kissed tomatoes,
tossed in a peppercorn Asiago cream sauce

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Dessert

S'Mores Semi-fredo

\$21.95