

Starters... choice of

**BEEF CARPACCIO**

Thin sliced tenderloin with seared capers parmesan and lemon garlic aioli

**CAESAR SALAD**

Lightly dressed romaine with croutons, parmesan and seared capers

**SMOKED SALMON ON WONTON**

Smoked salmon with lemon garlic aioli, crispy capers & red onion, on wonton crisps

Entrees... choice of

**SEAFOOD TRIO**

Steelhead Salmon, Scallops & Prawns with an orange whisky BBQ glaze  
Served with rice and seasonal vegetables

**RACK OF LAMB**

Herb and maple dijon crusted then glazed with a rosemary cabernet demi  
Served with garlic mashed potatoes and seasonal vegetables

**SURF & TURF**

7oz flatiron steak with garlic prawns and a roasted garlic demi  
Served with garlic mashed potatoes and seasonal vegetables

**STUFFED CHICKEN**

Brie & capicola stuffed chicken breast with a Portobello mushroom cream  
Served with garlic mashed potatoes and seasonal vegetables

**PORTOBELLO STUFFED RAVIOLI**

Vegetarian ravioli tossed with red peppers, asparagus & artichokes  
in a garlic chardonnay cream

Desserts... choice of

**TIRAMISU**

Coffee marinated lady fingers and Italian creams

**CRÈME BRULEE**

French styled custard

**CHOCOLATE PEANUT BUTTER PIE**

Smooth and creamy