

# VAULT

**\$35 DINE OUT MENU**  
**FEB 16TH- MARCH 7TH**

## APPETIZER

### **HONEY ROASTED PARSNIP SOUP**

Toasted pumpkin seed, sage oil

### **PEAR & ARUGULA SALAD**

Poached pears, goat cheese  
& asian pear vinaigrette

## ENTRÉE

### **CHICKEN BREAST**

Portobello mushroom & goat cheese cream sauce

### **SNAPPER & CHIPS**

Beer batter, minted crushed peas & tartar sauce

### **BEEF & ALE PIE**

Tenderloin braised in guinness gravy

### **BUTTERNUT SQUASH & BRIE WELLINGTON**

Spinach, tarragon & whole grain mustard cream

## DESSERT

### **CHOCOLATE PEANUT BUTTER PIE**

Smooth & creamy

### **APPLE & PEAR CRUMBLE**

gingerbread crumble & vanilla custard