

# DINNER SET MENU

## STARTER

### caesar salad

crisp romaine, asiago & croutons

### seafood chowder

smoked salmon & snapper in a ginger orange infused cream chowder

### wild green salad

mixed greens, fresh toppings, house vinaigrette

## ENTREE

### curry prawn linguine

tiger prawns tossed in a coconut curry cream with red peppers & linguine

### homemade meatloaf

with bourbon bbq gravy, seasoned mashed potato & roasted vegetables

### seared chicken breast

with a mushroom & goat cheese cream, seasoned mashed potato & roasted vegetables

### mushroom & artichoke farfalle

in a white wine cream with asiago basil & farfalle pasta

## DESSERT

### crème brûlée

seasonal recipe with caramelized sugar

### dark chocolate stout cake

with cream cheese frosting