DINNER SET MENU

STARTER

CAESAR SALAD

crisp romaine, asiago & toasted breadcrumb

SEAFOOD CHOWDER

smoked salmon & snapper in a ginger orange infused cream chowder

ENTREE

HOMEMADE MEATLOAF

homemade meatloaf with mushroom gravy, roasted vegetables & garlic mashed potato

CAJUN SNAPPER & PRAWNS

cajun seared snapper & garlic prawns with dill yogurt, roasted vegetables & jasmine rice

STUFFED CHICKEN

two seared chicken breasts stuffed with prawn, tandoori cream sauce, roasted vegetables & garlic mashed potato

CREAMY MUSHROOM PENNE

sauteed mushrooms in a white wine cream with penne noodles & asiago

DESSERT

CRÈME BRÛLÉE

seasonal recipe with caramelized sugar

VANILLA CHEESECAKE

house made with seasonal toppings

DINNER SET MENU

only available Sunday - Thursday

STARTER

CAESAR SALAD

crisp romaine, asiago & toasted breadcrumb

SEAFOOD CHOWDER

smoked salmon & snapper in a ginger orange infused cream chowder

ENTREE

BLACKEND CHICKEN

cajun seared chicken breast, garlic mashed potato & roasted vegetables

KAHLUA PRAWNS

tiger prawns sauteed with a coconut curry kahlua cream, jasmine rice & roasted vegetables

SCHNITZEL CHAMPIGNON

10oz breaded pork loin with mushroom cream sauce, garlic mashed potato & roasted vegetables

CREAMY MUSHROOM PENNE

sauteed mushrooms in a white wine cream with penne noodles & asiago

DESSERT

CRÈME BRÛLÉE

seasonal recipe with caramelized sugar

DARK CHOCOLATE STOUT CAKE

with cream cheese frosting