

Starter

 $\textbf{SEAFOOD CHOWDER} \hspace{0.2cm} \texttt{smoked salmon \& snapper in ginger orange cream}$

 ${f ROCKET\,SALAD}$ mimosa vinaigrette, arugula, asiago & toasted breadcrumbs

CAESAR SALAD crisp romaine, house-made dressing, toasted breadcrumbs & asiago

Entree

KAHLUA PRAWNS

tiger prawns on coconut curry kahlua cream, jasmine rice & roasted vegetables

BLACKEND CHICKEN

seared cajun chicken breast, garlic mashed potato & roasted vegetables

SCHNITZEL CHAMPIGNON

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

CAJUN SNAPPER & PRAWNS

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

HOMEMADE MEATLOAF

with mushroom gravy, garlic mashed potato & roasted vegetables

MUSHROOM PENNE

sautéed mushrooms in a white wine cream sauce & asiago

Dessert

 $\textbf{CR\`EME BR\^{U}L\'EE} \ \ \text{creamy custard} \ \& \ \text{caramelized sugar. seasonal flavour}$

FRUIT CRUMBLE seasonal fruit & house made crumble with vanilla ice cream

