



DINE AROUND 2018

\$40 Menu

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choose one:

Crispy Buttermilk Calamari

spicy –sweet sauce& house made tzatziki

Beach House Greens

mixed greens, radish, tomato, carrot, cucumber & pumpkin seeds with raspberry vinaigrette

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choose one:

Moroccan Braised Lamb Shank

green lentil, squash & chick pea stew, saffron rice & seasonal vegetables

Dessert Hills Gamay Noir VQA 10 glass

Category 12 Simplicity Blonde Ale 6.75 pint

Jerk Seared Salmon

citrus salsa, spicy jerk sauce, wild rice pilaf & seasonal vegetables

Spierhead Riesling VQA 10 glass

Tod Creek Cider 8 pint

Wild Mushroom Risotto

seasonal mushrooms, marscarpone & Grana Padano, seasonal vegetables, chives & fresh herbs

Avril Creek Pinot Grigio VQA 8 glass

Hoyne Pilsner 6.75 pint

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choose one:

Key Lime Pie

our house favourite – creamy key lime custard on a graham cracker crust, finished with Chantilly cream

Chocolate Pave (gf,df)

dark chocolate decadence with raspberry compote & chocolate fan