



starters

tiger prawns

red curry brushed prawns lightly grilled & paired with a light citrus honey yogurt for dipping 12

crab cakes

on a bed of spring greens with grilled mango and cilantro salsa 11

baked brie

oven baked brie cheese with cranberry compote and fresh herb crostini 10

calamari

crispy calamari, red onion and tzaziki 11

bruschetta

vine ripened tomatoes on crostini, topped with our own balsamic reduction 9

samosas

filled with vegetable or beef and served with chef's own mango chutney 10

spinach strudel

baby spinach, goat cheese & sundried tomato, wrapped and baked golden in phyllo pastry over mixed greens and lemon-cranberry drizzle 11

Soups

baked french onion

topped with a crouton & swiss cheese au gratin 8

the chef's soup

prepared fresh daily, please check with your server for today's creation 7

Salads

market greens

fresh, gathered greens served with your choice of dressing 7

spinach salad

tender baby spinach, seasonal fruit and spring onion tossed in our own pomegranate vinaigrette 10

caesar salad

heart of romaine, asiago cheese, garlic and parmesan crostini 9

thai noodle salad

crisp romaine, sweet red onion, red peppers, cucumbers, tomatoes, noodles and peanuts in a spicy thai lime dressing; topped with fresh cilantro 11

salmon provencal salad

baked filet of salmon, artichoke hearts, tomatoes, marinated peppers and goat cheese with mixed lettuces in a lemon dijon vinaigrette topped with toasted almonds and crispy onions 15

add chicken or baby shrimp to your salad 4 dollars

*a charge of 6 dollars will be added to split orders
no split bills unless the server is advised prior to ordering (maximum 4 splits per table)*



entrees

filet mignon

tender 6oz AAA beef tenderloin, topped with truffle butter and served with roasted garlic mashed potato and fresh seasonal vegetable 30
Liberty School Cabernet Sauvignon

new york

8oz Alberta strip loin, green peppercorn demi glace over roasted garlic mashed and seasonal vegetable 28
Mitolo 'Jester' Shiraz

bison striploin

tender bison drizzled with port wine jus & served with roasted garlic mashed potato and seasonal vegetable 34
Chameleon Cellars Zinfandel

bayshore rack of lamb

grilled pesto crusted rack of lamb with roast potato and seasonal vegetable 38
Rodney Strong Pinot Noir

chicken cordon bleu

breast of chicken, breaded and stuffed with ham and swiss cheese topped with a mushroom demi-glace with garlic mashed potato and seasonal vegetable 25
Cookoothama Chardonnay

stuffed mediterranean chicken

breast of chicken filled with goat cheese, sun-dried tomato, roasted garlic and fresh sage topped with a herb garlic cream sauce with roast potatoes and market vegetables 26
Masi Valpolicella

trout almondine

whole rainbow trout lightly breaded in lemon pepper, topped with toasted almonds and served on seasoned rice 25
Bernard Defaix Chablis

grilled salmon filet

salmon fillet with thai basil cream sauce over seasoned rice 26
Robert Mondavi Johannisberg Riesling

seafood medley

scallops, shrimp and seasonal fish tossed in a tomato cream sauce with cracked chilies and fresh grated parmesan over penne rigate noodles 24
Fetzer Pinot Grigio

rigatoni marsala

mushrooms, onions and house-made marsala finished with asiago and parmesan cheeses 21
Heartland Shiraz

add grilled chicken breast 5

risotto

medley of fresh vegetables and hand picked herbs cooked along side Portobello mushrooms served with foccaccia toast 19
Banrock Station Unwooded Chardonnay

...add a skewer of prawns to any entrée 8 dollars

suggested wines by the bottle