

Dinner Menu

Appetizers

Thai Style Chicken Satays Served with a spicy peanut dip	12~
Crab Cake Resting on mixed greens with Asian dressing, sweet chili mayo and pickled asparagus	12~
Pan Seared Brie Resting on greens tossed in balsamic dressing, pickled corn relish and green tomato marmalade	12~
Calamari “Sicilian Style” Panfried in extra virgin olive oil, finished with garlic, roasted tomatoes and black olives	12~
Salmon Tataki Resting on greens with sesame-soy dressing	14~
Garlic Bread Onion baguette topped with garlic butter and Asiago	2.50
Naan	1.50

Salads

Assorted Salad Greens and seasonal salads with yoghurt house dressing	8.50
Caesar Salad “The Real Thing” Crisp romaine lettuce with our own dressing, finished with bacon, parmesan cheese & croutons	8.50
Add Chicken	4.50
Add Prawns	7.50

Goat Cheese on Salad

Resting on mixed greens, laced with a peach dressing, melon-mango preserve and pickled asparagus

12~

Soups

Pumpkin Soup

Honey-ginger flavoured

6~

Onion Soup

Gratinated with Gruyere cheese, purely vegetarian

7~

Goulash Soup

Hearty beef and vegetables with paprika

9~

~ GST & Gratuity are not included in the above prices ~