

LUNCH

SOUP & SALADS

SOUP DU JOUR

- Cup of Soup/Daily soup 7/9
 With Italian Tuscan, Mosaic or Pear salad 13

ITALIAN TUSCAN SALAD

Artisan greens tossed in a roasted garlic-dijon vinaigrette and topped with parmesan cheese, crispy prosciutto, herb croutons and cherry tomatoes (*Sauvignon Blanc*) 13

MOSAIC SALAD **V** **GF**

A mix of greens, red onion, green apple, brie cheese, candied hazelnuts, strawberries, red grapes with an almond-vanilla vinaigrette (*Chardonnay*) 14

PEAR AND BLUE CHEESE SALAD **V** **GF**

Asian pear, Danish blue cheese, dried figs and fresh strawberries on arugula with a side of fig vinaigrette (*Gewurtztraminer*) 14

QUINOA BEET SALAD **V** **GF**

Quinoa tossed with cucumbers in a basil-orange vinaigrette served on roasted beets topped with crème fraîche and pistachios (*Chardonnay*) 14

MAINS

WARM BRUSCHETTA FLATBREAD **V**

Fresh house made tomato bruschetta with pumpkin seed pesto topped with fresh parmesan and balsamic reduction (*Pinot Grigio*) 15

SPICED CHICKEN BURGER *Gluten friendly upon request*

Grilled chicken breast on a toasted kaiser, with house smoked aged white cheddar, chili remoulade, lettuce, tomato, onion and avocado aioli (*Riesling*) 16

SOUS VIDE LAMB WRAP

Sous vide lamb sirloin with citrus -mint crème fraîche, cucumber, tomatoes, and lettuce in a flour tortilla (*Shiraz*) 16

GRILLED CHICKEN CIABATTA

Fig and caramelized shallot jam, melted brie, fresh arugula, sliced asian pear on a toasted rosemary ciabatta bun (*Pinot Noir*) 15

GRILLED BISON BACON BURGER *Gluten friendly upon request*

Ground bison and bacon patty, kaiser bun, sliced tomato, red onion, lettuce, havarti and topped with a smoked tomato aioli (*Cabernet Sauvignon*) 18

QUICHE OF THE DAY

Ask your server for today's flavour creation (*Sauvignon Blanc*) 15

CRAB CAKES

Pan seared house made deep-sea red crab cakes on chili remoulade (*Riesling*) 17

AAA 6 oz STEAK SANDWICH *Gluten friendly upon request*

Grilled Manhattan cut striploin topped with wild mushroom and caramelized shallot demi glace on garlic toast (*Shiraz*) 19

The above dishes come with a choice of mixed greens, rosemary frites or a cup of daily soup

CHICKEN AND SAUSAGE ARRABIATA

Fresh fettuccine tossed in a spicy roasted red pepper tomato sauce with sundried tomatoes topped with fresh bruschetta and parmesan (*Red Zinfandel*) 17

CHEF'S FEATURE RISOTTO **V**

Ask your server for today's flavour creation (*Sauvignon Blanc*) 17

4 Sautéed Mushrooms	6 Rosemary Frites Beef Demi Glace	8 Fresh Fish Filet Sautéed Jumbo Prawns Grilled Chicken Breast
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SUGGESTED WINE PAIRING FOR EACH DISH IN GREEN

V vegetarian

GF gluten friendly

DF dairy friendly **FREE VALET PARKING**