

DINNER MENU

September 19

Doors 6pm

First Course 7pm

\$60 Per Person

Course 1

CHORIZO AND PRAWNS

FINO SHERRY

GRILLED SOURDOUGH

Course 2

ARUGULA AND WATERMELON SALAD

FETA, RED ONION, KALAMATA, FRESH HERBS

CHARRED LEMON VINAIGRETTE

Course 3

BUTTER BASTED FILET

HASSELBACK YUKON, SPINACH WITH ROASTED GARLIC

SUB: FLOUNDER

Course 4

POACHED PEAR TART

PINOT NOIR SYRUP

WINE PAIRING AVAILABLE