

DINE AROUND DINNER MENU

Enjoy our three course dinner menu for \$65 per person

CHOICE OF STARTER:

Smoked Albacore Tuna

japanese mayonnaise, yuzu pickles, nori crisps, birds eye chili

suggested pairings

wine pairing – unsworth pinot noir rosé

beer pairing – arrowsmith switchback lager

Wild Mushroom Agnolotti

seasonal wild mushrooms, squash purée, sherry vinaigrette, candied pecans

suggested pairings

wine pairing – alderlea pinot noir

beer pairing – driftwood island red ale

CHOICE OF ENTRÉE:

Sockeye Salmon

semolina polenta, crispy brussel sprouts
balsamic reduction, pea shoots, apple +
caramelized onion mostarda

suggested pairings

wine pairing – mt. boucherie reserve chardonnay

beer pairing – arrowsmith switchback lager

Chicken Breast

steel cut oat risotto, madeira jus, baby carrots
cauliflower, fingerling chips, chimichurri, herb
salad

suggested pairings

wine pairing – alderlea pinot noir

beer pairing – hoyne pilsner

CHOICE OF DESSERT:

Apple Cake

farmhouse cheddar crumble, brandy ice cream,
candied apple crisp

suggested pairings

wine pairing - bottega prosecco

beer pairing – driftwood dark matter

Earl Grey Bar

milk chocolate cream

55% dark chocolate + cornflake crunch

suggested pairings

wine pairing – unsworth ovation

beer pairing – driftwood dark matter

