



MENU

FLAVOURS OF SPRING
THREE COURSE DINNER \$40

starters

KETTLE DUO; PARSNIP AND HEIRLOOM CARROT MAPLE CROISSANT
PUDDING MEDALLIONS

G&O SPINACH SALAD WITH STRAWBERRIES, SHAVED PEAR, MAPLE
CANDIED PECANS AND PEAR WILLIAM VINAIGRETTE

HOUSEMADE FOCACCIA TOPPED WITH HEIRLOOM BRUSCHETTA AND
FETA CHEESE

main course

FISH IN A BAG; HALIBUT COOKED IN PARCHMENT PAPER WITH
CREAMER POTATOES & JULIENNE OF VEGETABLES

PAPPARDELLE MAPLE LAND; FRESH PASTA TOSSED WITH SHRIMP,
SCALLOPS & FRESH MUSSELS WITH A PESTO FINISH

TENDERLOIN OF PORK; TENDERLOIN MEDALLIONS WITH APRICOT &
ROASTED ALMOND DEMI WITH BURSSLES AND PARSIIENNE POTATO

ROASTED PRIME RIB, 8 OZ PRIME RIB WITH YORKSHIRE BUDDING,
BEEF AUS JUS SERVED WITH GARLIC MASHED POTATOES & SEASONAL
VEGETABLES. ADDITIONAL \$15

dessert

MAPLE PANNA COTTA

CREAM SICCKLE CHEESECAKE