



THREE COURSE DINNER 1

SUMMER 2017

(MINIMUM 18 PEOPLE)

Caesar Salad

OR

Roasted cauliflower soup

Roasted garlic, red curry, coconut milk

Striploin Steak GF LF 8oz

Served with baby roasted potatoes and vegetables

OR

Salmon filet GF, LF

Served on lettuce, mango, pineapple, strawberries,
tomatoes, cilantro, onions, and jalapenos.

With roasted baby potatoes

OR

Braised Lamb Shoulder GF

Slowly cooked lamb, so tender that it melts in your mouth!

Served with mashed potatoes and vegetables.

Blueberry and Cassis Whipped Cheesecake

OR

Peach cobbler

Almond & coconut crust, served warm with vanilla ice cream and pistachios

\$34/person

18% gratuity and 5% GST will be added to the total bill