

Seasonal Menu Specials

Winter 2018

"Comfort food - Italian style"

STARTERS

Poached Pear Salad 7.50

Red wine poached pears, baby greens, candied walnuts, goat cheese, apple cider vinaigrette

 *Chenin Blanc, "Old Vine", L'Ecole N° 41 WA*

Baked Brie 11

Puff pastry wrapped brie, fig raisin compote, toasted crostini

 *Barbera D'Asti, Vietti, IT*

PIZZA

The Harvester 16

Roasted chicken, bacon, brie cheese, sliced pears, dried cranberries, fresh herbs

 *Pinot Noir, Solena Estate "Grand Cuvee" OR*

ENTREES

Italian Pot Roast 19

Red wine braised beef, roasted carrots, celery & butternut squash, pappardelle, horseradish mascarpone

 *Barbera D'Asti, Vietti, IT*

Seafood Mac & Cheese 24

Prawns & bay scallops in a sherry lobster cheese sauce, toasted bread crumbs, green onions

 *Chenin Blanc, "Old Vine", L'Ecole N° 41 WA*
Pinot Noir, Solena Estate "Grand Cuvee" OR

DESSERT

Apple Cranberry Crisp 6.50

granny smith apples, dried cranberries, crumb topping
top with vanilla gelato +3

 *wine pairing suggestions*