

\$49 THREE COURSE MENU + WINE PAIRINGS

STARTER

CHOOSE ONE

BROILED OYSTER TRIO GF

premium broiled oysters, hot truffle & duxcell butter, parmesan crust

PRAWN COCKTAIL GF

tiger prawns, cocktail sauce

GREENS SALAD GF

heritage greens, balsamic vinaigrette, cucumber, grape tomatoes, red pepper, carrot

ENTRÉE

CHOOSE ONE

BLACKENED CHICKEN GF

24 hour brined chicken breast, cajun spice, yukon mashed potatoes, green beans, seasonal purée, whipped lemon & dill mascarpone

WINE PAIRING | 6oz J LOHR CABERNET SAUVIGNON +15

STEAK FRITES & TRUFFLE BUTTER GF

RWA 6oz prime sirloin, crispy fries, rocket salad, truffle butter

Upgrade to 8oz filet +10 | 12oz new york +25

WINE PAIRING | 6oz CEDAR CREEK CHARDONAY +11

PRAWN SPAGHETTINI

tiger prawns, pomodoro, parmesan, fresh basil, garlic buttered focaccia

Additions scallop trio +15 | lobster topper +20

WINE PAIRING | 6oz GREY MONK REISLING +15

or 6oz RODNEY STRONG ZINFANDEL +14

DESSERT

CHOOSE ONE

NEW YORK STYLE CHEESECAKE

seasonal berry compote, whipped cream, mint

Upgrade to lava cake +5

KEYLIME PIE

graham crust, whipped cream, toasted coconut, candied lime