

**TAKEOUT
ONLY**

**ORDER ONLINE
OR
CALL US!**

STARTER

Mini Yorkshire

Fluffy Yorkshire puddings stuffed with tender roast beef and topped with horseradish aioli. Served with savory jus for dipping.

Feta Bruschetta

Fresh bruschetta and parmesan, served on crispy rosemary focaccia, topped with feta cheese and balsamic reduction.

Caesar Salad

Crisp romaine hearts, smoked bacon, toasted garlic croutons and parmesan cheese tossed in a creamy roasted garlic dressing.

Bacon Wrapped Scallops

Fresh scallops wrapped in smoked bacon and pan seared in thyme brown butter. Served with lemon basil aioli.

Lamb Shank

Tender lamb slow braised in a red wine demi. Served with roasted garlic mashed potatoes and seasonal vegetables.

Jumbo Beef Yorkshires

Slow cooked roast beef with roasted garlic mashed potatoes. Topped with mushroom gravy. Served with seasonal vegetables.

Fish and Chips

Fresh haddock fillet fried crispy in Harp lager beer batter. Served with fresh cut fries, green peas, tangy coleslaw and our famous tartar sauce.

Buffalo Chicken Greek Salad

Crispy buttermilk marinated chicken breast tossed in buffalo butter and served on Greek salad with our house made creamy feta dressing.

Burger

Juicy grilled 8 oz. hand-made burger patty. Burgers made fresh daily with a special blend of 100% Angus certified ground beef chuck. Served with fresh lettuce, tomato, dill pickle and red onion on a toasted brioche bun.

Ravioli

Four cheese ravioli Florentine in light white wine cream sauce with edamame and spiced walnut crumble.

MAINS

Triple Chocolate Cake

Two layers of luscious chocolate cake filled and gorgeously topped with dark chocolate fudge icing.

Mango Coconut Cheesecake

Decadent vanilla cheesecake on a delicate graham crust with refreshing mango drizzle and toasted coconut.

3 Course Meal \$30p.p
Limited Time Offer
April 9 - April 25, 2021

DESSERTS

LIGIOUS MENU