

Savour after 5pm

PULLED CHICKEN PAPPARDELLE 21

Braised chicken with wild mushroom in a roasted vegetable and tomato sauce topped with feta cheese

Vegetarian option for 18

Pairs well with Erath Pinot Gris or Ultimate Provence Rose

SALMON

24

gf&df

Maple Miso glazed salmon with a fingerling & haddock brandade and seasonal vegetables

Pairs well with Oyster Bay Chardonnay or Love Block Sauvignon Blanc

RIBS & FRITES

29

gf&df

Spicy citrus glazed Ribs served with our chop salad and housemade PEI frites

Pairs well with Finca Las Moras Cabernet Syrah or Bottega Brunello di Montalcino

BRAISED BEEF MASSAMAN

25

gf&df

Braised Beef in a warm spiced thai coconut sauce served over rice & Island potatoes topped with cashews & chimichurri

Pairs well with Paz Malbec or Mas De Sainte Croix Grenache Syrah