

## APPETIZERS

### **Soup du jour**

*Freshly prepared specialty soup*  
\$6

### **Warm Goat Cheese Cranberry Salad** \*Gluten Free available

*Tender baby greens garnished with roasted cherry tomatoes, dried cranberries, toasted maple walnuts and drizzled with a sweet balsamic dressing*  
\$10

### **Spinach, Red Pepper & Artichoke Dip**

*A savory dip made with spinach, red pepper, artichokes and topped with melted cheese. Served with corn tortilla chips.*  
\$9

### **Calamari Fritto Misto**

*Fresh calamari rings coated in a freshly made herb batter and fried to a golden crisp. Served with parpika lemon aioli and tender fennel slaw.*  
\$11

### **Stuffed Portobello**

*Portobello mushroom cap bursting with spicy sausage, spinach, slow roasted tomato and mozzarella cheese. Sitting on a red pepper coulis with a crunchy Arugula Salad on the side.*  
\$11

### **Avocado and Baby Shrimp Ceviche** \*Gluten Free

*Avocado and baby shrimp ceviche cured with a zesty blend of coriander and citrus, tossed amongst crisp red onions, fresh tomatoes and green onion. Served with hot chili flakes topping the dish*  
\$10

### **Buffalo Chicken Spring Rolls**

*Crispy spring rolls filled with spicy grilled chicken breast, sweet onions, carrot ribbons and mushrooms. Served with a sweet chili sauce.*  
\$10

## ENTREÉS

### **East Coast Lobster Ravioli**

*Lobster stuffed ravioli coated in citrus buerre blanc, garnished with cook town greens and herbs*  
\$23

### **Braised Boneless Lamb Shank** \*Gluten Free

*Tender slow cooked lamb shank served on a bed of mixed herb couscous and garden vegetable ratatouille*  
\$24

### **Corn Mill Crust Rainbow Trout Fillet** \*Gluten Free

*Locally sourced rainbow trout crusted with cornmeal, drizzled with chive buerre blanc and topped with an aromatic fennel slaw. Served with a side of herb rice and garden vegetable ratatouille.*  
\$23

### **Bombay Butter Chicken (Spicy)** \*Gluten Free available

*Locally raised chicken spiced with garam masala cooked in a rich tomato butter sauce. Served with a side of green peas and corn rice, grilled naan bread and mint raita.*  
\$20