

APPETIZER

ASSORTED APPETIZER PLATTER (MAY INCLUDE)

Heirloom tomato & burrata, sauteed wild mushrooms,
Seared pepper-citrus crusted ahi tuna (served rare),
Shaved pingue prosciutto and tigelle, Lobster 'potsticker'
dumplings

MAIN COURSE

Choice Of:

GRILLED BRANZINO

Garlic & Chilli fried rapini, crushed new potatoes,
tomato-cucumber salsa, extra virgin olive oil and Maldon
sea salt

CRACKLING OVEN ROASTED CHICKEN

Seasonal vegetables, mashed potatoes and red wine jus

PAN ROASTED POTATO GNOCCHI

(TERRA ORIGINAL) Sautéed mushrooms, grilled corn,
roasted sweet peppers, peas, spring onion, truffle
essence, roasted garlic cream and fine Parmesan

8 OZ. BEEF FILLET

Seasonal vegetables, garlic mashed potatoes

NOVA SCOTIA LOBSTER TAILS

Mashed potatoes, seasonal vegetables

DESSERT

DESSERT PLATTERS

Chefs daily selection

