

March Chef's

SELECTION

CRUMBED CAMEMBERT CHEESE

With tomato relish.

\$13/\$15

LOADED BUTTERNUT PUMPKIN

Half roasted butternut pumpkin stuffed with toasted macadamias, blue cheese, caramelized onion, and drizzled with dijon and maple dressing.

\$22/\$24

CLUB SANDWICH

Grilled chicken with bacon, cheese, avocado, lettuce, and tomato over 3 slices of toasted bread. Served with wedges, sweet chili sauce, and sour cream.

\$23/\$25

MEATBALL-STUFFED HAWAIIAN BUNS

Tomato and basil meatballs with a napoli sauce stuffed into dinner rolls and smothered with cheese, baked till melted. Served with chips.

\$21/\$23

LAMB CHOP GREEK SALAD

Honey, lemon, garlic, and oregano-marinated chargrilled lamb chops served on a salad of Tomato, red onion, cucumber, kalamata olives, feta, and a zingy dressing.

\$26/\$28

HOT AND SPICY PIZZA

Chili-infused tomato sauce, spicy sausage, hot salami, fresh birds eye chili, jalapeños, and cheese topped with a swirl of hot chili sauce.

\$22/\$24

ROSE AND PISTACHIO PANNA COTTA

Served with house-made rose water ice cream.

\$13/\$15