

DINNER FEATURES

FEATURE COCKTAILS

Rasmopolitan

Citrus and raspberry vodka, chambord liqueur, cranberry & lime juice 14.00

Pomegranate Sparkler

Grand Marnier, pomegranate juice, peach nectar, prosecco 13.00

FEATURE WINES

'Nespolino' '15, Poderi Dal Nespoli IGT, Romagna, Italia

A blend of trebbiano and chardonnay grapes that is delicate and fresh with beautiful floral and tropical fruit aromas. Well balanced with a crisp acidic finish. Pairs well with appetizers, light pasta and shellfish dishes.

150 ml 11 // ¼ litre 18 // ½ litre 35 // 750 ml 52

Barbera d'Asti '14, Michele Chiarlo Le Orme DOC, Piemonte, Italia

Fruit forward, crisp and medium bodied revealing cherry, raspberry and mineral nuances that follow through to the palate with a lingering finish. Enjoy with variety of pizza, pasta and meat dishes.

150 ml 11 // ¼ litre 18 // ½ litre 35 // 750 ml 52

PRIMI

Lobster Bisque

Smooth and creamy classic lobster bisque 9

Insalata di Alba

Arugula and frisee salad with hazelnut dressing, herbed goat cheese rolled in prosciutto, slow roasted tomatoes, grilled garlic crostini 14

SECONDI

Lobster Ravioli

Lobster and ricotta cheese ravioli, tossed in a roasted red pepper cream sauce with asparagus 22

Pizza

Artichoke paste, chèvre, roasted cherry tomatoes, grilled chicken 18

Rainbow Trout

Served on a warm white bean and pancetta purée, green beans, finished with lobster salad 32

Beef Tenderloin & Jumbo Shrimp

In a brandy peppercorn reduction served with mushroom risotto 39

DOLCE

White Chocolate Mousse Cake

Layers of white cake, strawberries and blueberries in a white chocolate mousse finished with white chocolate curls and shavings 9

Chocolate Cake

Five layers of moist chocolate cake, layered with chocolate icing 9