

Dinner Features

Appetiser

Carrot Soup \$8

Warm Goat Cheese Salad

Organic Greens, Cherry Tomatoes, Cucumbers, Cranberries and Strawberries in a Pomegranate Vinaigrette. Served with warm goat cheese. \$15

Entree

Cod Harissa

Pan Seared and finished with a Mushroom and Eggplant Harissa Sauce. Served with Quinoa and Vegetables. \$24

Moroccan Lamb

Tender Lamb "Bone In" Shoulder Steak, in a North African Sauce. Served with Chickpeas, Cous Cous and Veg. \$22

Blue Plate Special Seafood Squash

Spaghetti Squash filled with Baby Shrimp, Scallops & Wild Salmon in a White Wine Cheese Sauce. Served with Rice Pilaf and Vegetables.
Finished with Truffle Oil. \$19

Lamb Chops

Marinated Grilled Lamb Chops with a Pomegranate Mint Rosemary Red Wine Reduction. Served with Roasted Potatoes and Vegetables. \$24

Duck A La Orange

Marinated and Finished with an Orange Liqueur Sauce. Served with Roasted Potatoes and Vegetables. \$24

French Traditional Bouillabaisse

Salmon, Mussels, Scallops, Prawns, Baby potato and fennel .Served with Rouille and Crostini \$25

Pork Chop

Centre Cut, Frenched Pork Chop with a Bacon, Apple and Fig Confit. Finished with a Red Wine Fig Pomegranate Reduction. Served with Potatoes A La Parisienne and Vegetables. \$22

Fruits De Mer

Prawns, Scallops & Wild Salmon with Soy Beans in a Rose Sauce. Served over Linguine with Garlic Bread. \$18.

Dessert

Chocolate Truffle

Served with Ice Cream \$9.50

Full Menu Available