



DINE ORIGINALS RESTAURANT WEEK

MARCH 19-25, 2018

STARTER

SPRING SPINACH SALAD

Baby spinach, pickled blackberry, chick peas, red onion, goat cheese, Banyuls vinaigrette

CUP OF SMOKED SALMON

CHOWDER OR SOUP DU JOUR

STEAMED MUSSELS

Bass ale, garlic, shallots & tomato broth, grilled focaccia

MAIN

SAUTEED RAINBOW TROUT

Haricots verts, Carolina Gold rice, hazelnut brown butter

GRILLED HANGAR STEAK

Carrots, peas, mushrooms, buttermilk whipped potatoes, herb veloute

BEER BATTERED STUFFED TOFU

Wild mushrooms, haricots verts, Carolina Gold rice, sweet chili sauce

DESSERT

BANANA SHORTBREAD

Walnut shortbread, banana custard, fresh bananas, dulce de leche

BURNT HONEY CARAMEL FLAN

Candied fennel seeds

3 COURSES FOR \$35*

* Limit parties 10 or less. Not valid with any other discount.
Sorry, no substitutions.