



\$30 Dine Around Menu

January 19th – February 10th, 2022

Choice of Starter

Coconut prawns

served on a bed of sesame slaw with roasted red pepper aioli
suggested pairing: Mission Hill Estate Series Sauvignon Blanc

or

Spinach and Artichoke Dip

house-made & served with warm naan bread
suggested pairing: Intrigue Social Rose or Ok Springs 1516

Choice of Main

Pork Side Ribs

smoked side ribs with a jerk sauce served with coleslaw and herb roasted baby potatoes
suggested pairing: Tinhorn Creek Gewurztraminer or Parallel 49 Trash Panda

or

Smashed Prime Rib Burger

lettuce, tomato, onion, pickle & Dijon mayo as well as whisky BBQ sauce, sautéed onions, cheddar cheese & served with fries
suggested pairing: Volcanic Hills Pinot Noir or Phillips Blue Buck

or

Vindaloo Curry

Yam, carrot, spinach, peppers & red onion in a mild vindaloo curry sauce, over jasmine rice, topped with toasted almonds & fried halloumi cheese

Dessert

carrot cake

a classic house made carrot cake, with raisins, coconut & crowned with a brown butter cream cheese icing
suggested pairing: Tree Brewing Vertical