

Menu

Soups & Salads

The chef's soup creation \$ 7.00
Ask your server for details

Soup and salad \$ 12.00
Combine a cup of soup with a house salad with your choice of dressing



House salad \$ 7.00
*Mixed leaf lettuce with your choice of dressing:
Italian, Swiss or blue cheese*

Classic Caesar's salad \$ 8.50

Mediterranean chopped salad (V) appy \$ 11.00
With cucumber, tomato, chickpeas, olives and feta cheese main \$ 16.00

Mixed greens with smoked salmon & prawns appy \$ 11.00
tossed in a fresh dill and pink peppercorn dressing main \$ 16.00


Please advise us of any food allergy before ordering. We strive to cater to your allergy needs, however since we do use a variety of allergy related foods such as gluten, shellfish and nuts in our kitchen, cross-contamination may occur. Please dine at your own risk.

Appetizers / Tapas

- Lamb sausage with hummus* \$ 11.50
*Gwinner's lamb sausage on a bed of hummus
served with homemade Lavash (Middle-eastern) bread*
- Smoked duck breast with blueberry fig relish* \$ 12.00
Thinly sliced, out of our own smokehouse
- Risotto and crab cakes* \$ 13.00
On a creamy sun dried tomato and truffle sauce
- Gnocchi "bianconero"* \$ 13.00
*Checkered potato dumplings with herbed seafood medley
on a ramps (wild leek) sauce*
- Chilli, ginger & garlic fried prawns* \$ 11.50
Drizzled with lime juice and served with sour cream
- Flamed Saganaki with olive tapenade (V)* \$ 14.50
*Classic Greek pan-fried cheese, flamed with Brandy
and served with olive tapenade and lemon and crackers on the side*



Pastas

- Italian country harvest fettuccini (V)* \$ 18.00
*Artichoke hearts, olives, sundried tomato and pine nuts
in a italian herb and Mascarpone cream cheese sauce*
- Spaghetti ai frutti di mare* \$ 19.50
Assortment of seafood in a hearty tomato and fresh herb sauce
- Chicken penne "Napoli"* \$ 19.50
*Sliced chicken breast, Italian sausage
and grilled vegetables
in a basil pesto cream sauce*
- Spaghetti "Bolognese"* \$ 18.00
*Topped with a rich meat
and vegetable sauce*
- Fresh basil pasta dumplings* \$ 19.00
*in a preserved lemon sauce with cured ham, almonds
cherry tomatoes and parmesan cheese*
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- Barolo braised beef ravioli* \$ 21.50
*Served on a wild mushroom cream sauce
topped with fried root vegetable spaghetti*
- Roasted butternut squash ravioli (V)* \$ 21.50
*Served on arugula pesto sauce
Topped with Italian pepperonata*

Main Courses

Black tiger prawns with bittersweet chocolate \$ 25.00

*In a Sherry, garlic and ginger sauce
served with Dauphine potatoes and vegetables*

Pan-fried Ahi tuna steak "Livornese" \$ 26.00

*with sun dried tomato, olives, capers and herbs
drizzled with honey lemon yoghurt sauce,
topped with sfogliatine (tortilla crisp) and served on a bed of rice*

Almond coated Icelandic cod filet \$27.00

*with olive tapenade on orange saffron sauce
Served with rice and vegetables*



Baked chicken breast "Veneto" \$ 25.50

*Stuffed with spinach and Ricotta cheese, topped with roasted almonds
on a red wine sauce served with roasted potatoes and vegetables*

Roasted duck breast with figs (Pato con Higos) \$ 28.50

*Roasted duck breast on a dried fig tomato sauce
served with noodles and vegetables*



Pork tenderloin medallions <i>on a walnut, pear and blue cheese sauce served with roasted baby potatoes and vegetables</i>	\$ 25.50
Moroccan spice dusted lamb rack <i>On red onion and mint relish and Manchego cheese served with Dauphine potatoes and vegetables</i>	\$ 32.50
Beef tenderloin "Alpina" <i>6oz. Alberta Beef tenderloin on a morel mushroom & huckleberry sauce served with Dauphine potatoes and vegetables</i>	\$ 33.50
Beef striploin steak "a l'ancienne" <i>10 oz. Beef N.Y. steak on a porcini mushroom, green peppercorn and double smoked bacon sauce served with Dauphine potatoes and vegetables</i>	\$ 33.00

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| <ul style="list-style-type: none">- Split meals: please add \$4.00 for additional plating and extra condiments- We reserve the right to add 15% gratuities to parties of 8 or larger |
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Did you know?

We prepared many different food products for your kitchen or as great gifts for your friends, such as dressings, spices and marinades, jams & marmalades or our famous Dauphine potatoes!
- Check out our [Shop section](#) for a full list of items available -