

# 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*



<b>Pork tenderloin medallions</b> <i>on a walnut, pear and blue cheese sauce served with roasted baby potatoes and vegetables</i>	\$ 25.50
<b>Moroccan spice dusted lamb rack</b> <i>On red onion and mint relish and Manchego cheese served with Dauphine potatoes and vegetables</i>	\$ 32.50
<b>Beef tenderloin "Alpina"</b> <i>6oz. Alberta Beef tenderloin on a morel mushroom &amp; huckleberry sauce served with Dauphine potatoes and vegetables</i>	\$ 33.50
<b>Beef striploin steak "a l'ancienne"</b> <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"><li>- Split meals: please add \$4.00 for additional plating and extra condiments</li><li>- We reserve the right to add 15% gratuities to parties of 8 or larger</li></ul> |
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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 -*