



Menu



Soups & Salads

The chef's soup creation

Ask your server for details

\$ 6.50

Soup and salad

Combine a cup of soup with a house salad with your choice of dressing

\$ 10.50



House salad

*Mixed leaf lettuce with your choice of dressing:
Italian, Swiss or blue cheese*

\$ 6.50

Classic Caesar's salad

\$ 8.50

Mediterranean chopped salad

With cucumber, tomato, chickpeas, olives and feta cheese

appy \$ 10.50

main \$ 15.50

Mixed greens with smoked salmon & prawns

tossed in a fresh dill and pink peppercorn dressing

appy \$ 10.50

main \$ 15.50

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 Lavash crackers
- Smoked duck breast with blueberry fig relish* \$ 11.50
Thinly sliced, out of our own smokehouse
- Risotto and crab cakes* \$ 12.00
On a creamy sun dried tomato and truffle sauce
- Gnocchi "bianconero"* \$ 12.00
Checkered potato dumplings with herbed seafood medley on a ramps (wild leek) sauce
- Chilli, ginger & garlic fried prawns* \$ 10.50
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) \$ 17.00
*Artichoke hearts, olives, sundried tomato and pine nuts
in a italian herb and Mascarpone cream cheese sauce*

Spaghetti ai frutti di mare \$ 18.50
Assortment of seafood in a hearty tomato and fresh herb sauce

Chicken penne "Napoli" \$ 18.50
*Sliced chicken breast, Italian sausage
and grilled vegetables
in a basil pesto cream sauce*

Spaghetti "Bolognese" \$ 17.00
*Topped with a rich meat
and vegetable sauce*

Fresh basil pasta dumplings \$ 18.50
*in a preserved lemon sauce with cured ham, almonds
cherry tomatoes and parmesan cheese*



Barolo braised beef ravioli \$ 20.50
*Served on a wild mushroom cream sauce
topped with fried root vegetable spaghetti*

Roasted butternut squash ravioli (V) \$ 20.50
*Served on arugula pesto sauce
Topped with Italian pepperonata*

Main Courses

Baked 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" \$ 25.50
*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 \$26.00
*with olive tapenade on orange saffron sauce
Served with rice and vegetables*



Baked chicken breast "Veneto" \$ 24.50
*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>	\$ 24.50
Moroccan spice dusted lamb rack <i>On red onion and mint relish and Manchego cheese served with Dauphine potatoes and vegetables</i>	\$ 31.50
Beef tenderloin "Mirtillo" <i>6oz. Alberta Beef tenderloin on a huckleberry & horseradish sauce served with Dauphine potatoes and vegetables</i>	\$ 32.50
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>	\$ 32.00

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| <ul style="list-style-type: none">- Split meals: please add \$3.50 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 -*