kitchen

Restaurant Week Specials

3 Course meal for \$30pp

Choice of 1 Starter:

Pumpkin Quesadilla with a cilantro, lime, and jalapeno sauce

Rock'in Deviled Eggs

Stuffed boiled egg halves, with a creamy roasted shishito peppers and egg yolk filling, topped with a burnt ends brisket sausage crumble.

Crispy Goat Cheese Balls

Deep fried panko crusted goat cheese, topped with balsamic glaze and hot honey drizzle.

Butternut Squash & Apple Bisque

Home Style Tomato Soup

Caesar or Greek side salad

kitchen

Restaurant Week Specials

Choice of 1 Entrée:

Grilled Chimichurri Lamb Chops

With roasted butternut squash and brussels sprouts, topped with a balsamic drizzle.

Sweet Potato Gnocchi

With truffled mushrooms and sage cream sauce.

Chorizo Crusted Roasted Cod

With roasted potatoes and steamed brussels sprouts.

Piri Piri Chicken & Shishito Pepper Skewers
Served over cilantro rice.



Choice of 1 Dessert:

Pumpkin Trifle

Pecan & Caramel Cheesecake