

DINE AROUND

\$45

Starters

Mini Seafood Platter

Fresh shucked oyster, prawn, candied salmon with horshradish, mignonette & cocktail sauce

Wine: Riverlore ~ Sauvignon Blanc \$13.29 (6oz)

Beer: V.I. Pilsner \$9.89 (18oz)

Times Salad

A blend of mixed greens, radish, cucumber, goat cheese, carrots, walnuts, orange honey vinagrette

Wine: Blasted Church ~ Sauvignon/Semillon \$13.29 (6oz)

Beer: Phillips Pilsner \$9.89 (18oz)

Clam Chowder

Classic creamy clam chowder with bacon and vegetables

Wine: Kim Crawford ~ Chardonnay \$12.99 (6oz)

Beer: Phillips Robert Service Ale \$9.89 (18oz)

Mains

Sockeye Salmon

Roasted sockeye, caper butter, snap peas, cabbage and potatoes in a light broth with parsley pesto & arugula salad

Wine: Kim Crawford ~ Chardonnay \$12.99 (6oz)

Beer: Phillips Blue Buck Pale Ale \$9.89 (18oz)

Irish Stew

An Irish classic. Tender beef, braised in Guinness and tomato with whipped mashed potatoes. Served with house made Irish soda bread

Wine: Santa Julia Reserva ~ Malbec \$12.99 (6oz)

Beer: Guinness \$10.39 (18oz)

Butter Chicken

Marinated chicken thigh, simmered in a rich butter chicken sauce, basmati rice pilaf served with papadum & lemon cucumber salad

Wine: Wild Goose ~ Riesling \$12.79 (6oz)

Beer: Race Rocks Amber Ale \$9.89 (18oz)

Desserts

Sticky Toffee Pudding

Hot, rich, and of course sticky. This classic is served with molten toffee sauce & vanilla ice cream

Wine: Graham Six Grapes ~ Port \$13.25 (6oz)

Beer: Robert Service Ale \$9.89 (18oz)

Cheesecake

Bailey's Irish cream chocolate cheese cake with raspberries coulis & mint

Wine: Graham Six Grapes ~ Port \$13.25 (6oz)

