

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)

