



# TASTE AROUND 2026

\$70 | 5PM - CLOSE

## FIRST COURSE

### CHILLED SEAFOOD SALAD GF | DF | NF

marinated West Coast seafoods, local winter greens, mandarin and spiced carrot vinaigrette

OR

### CHORIZO STEW GF | NF

handmade fresh chorizo sausage, lardons and braised bacalao salt cod with fresh laurel in a vinho tinto broth

## SECOND COURSE

### PORK TENDERLOIN NF

double smoked pork belly wrapped marinated pork tenderloin, Lebanese dumplings braised in yoghurt with Okanagan plums and fresh mint

OR

### CAULIFLOWER FRITTER V

lentil puree, saffron scented Israeli couscous, harissa spiced butternut squash and toasted pine nuts

## DESSERT

### STICKY DATE PUDDIN'

Warm steamed date puddin' rich toffee sauce, house made stout ice cream, pistachio crisp

GF - gluten free   DF - dairy free   NF - nut free   V - vegan