



TASTE AROUND 2026

\$70 | 5PM - CLOSE

FIRST COURSE
SECOND COURSE
DESSERT

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

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

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