

# REAL FOOD CAFE

## To Commence

**Table appetizer platter of Portobello fries, stuffed homemade wontons, and hand breaded brie with a plum cranberry dip**

Then

Squash, sage and garlic bisque

Or

Melon, grape and feta salad with minted lime vinaigrette

## To Follow

Slow cooked lamb shank, pesto mashed yams, orange mint salsa, drippings gravy and fresh vegetables.

Or

Grilled duck breast with a smoky quince sweet and sour sauce, rosemary sticky rice and fresh vegetables.

Or

Steelhead trout filet with roast red pepper relish, pesto mashed yams and fresh vegetables.

Or

Brie, quinoa and black bean stuffed Portobello with pesto mashed yams and fresh vegetables. (Vegetarian)

## To Conclude

Christmas pudding with brandy crème Anglaise.

Or

Mango and lime cheesecake with ginger crust

~~~~~

**Menu is for groups of 6 or more**

**Reservations and pre order required 250 428 8882**

**\$28.00 per guest, plus tax**

**Sorry, we are not able to offer this menu on Fridays**

