

Tuesday Burger & Pint Night



Local Bison or Lentil Burger + Local Pint \$20

Wednesday Pizza & Pasta Night



Organic Hand Stretched Pizzas & Handmade Pasta Feature

Margherita pizza \$19

Prosciutto & arugula pizza \$22

NOVEMBER 27th - FEATURES

Local beef & heirloom tomato lasagna - handmade pasta, local beef & 'Our Farm' tomato ragout, herbed ricotta, mozzarella & Parmigiano, arugula & crispy shallots \$30

Tomato confit, honey & feta pizza - olive oil cooked 'Our Farm' cherry tomatoes & sweet Jane onions, fior di latte, feta cheese, pickled jalapenos & 'Mole Mountain Farms' honey \$23

Thursday Prix Fixe Dinner Night



3 Course Dinner \$35/pp

NOVEMBER 28th CHEF'S MENU

Roasted heirloom tomato soup w/ focaccia croutons & house crème fraiche

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Moroccan braised lamb & chickpea stew w/ house made Merguez sausage, spiced couscous, glazed turnip & carrot

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Chocolate & hazelnut bread pudding
w/ whipped cream & shmoo sauce