

## 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

### DECEMBER 4<sup>th</sup> - FEATURES

Carbonara Tagliolini – crispy pancetta, farm egg & house tagliolini,  
Parmigiano & panko fried egg yolk \$27

Bacon, Apple & Squash Pizza – ‘The Cure’ bacon, roasted organic apples & heirloom  
squash, house tomato sauce, fior di latte, shaved Asiago & arugula  
\$23

## Thursday Prix Fixe Dinner Night



3 Course Dinner \$35/pp

### DECEMBER 5<sup>th</sup> CHEF'S MENU

Roasted organic apple & beet salad w/  
maple balsamic dressing, crispy Beluga lentils

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Pan roasted ‘Cool Springs Ranch’ chicken breast w/ herbed Boursin potato purée &  
roasted local garlic & rosemary cream sauce

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Warm dark chocolate flourless brownie bites,  
house caramel & olive oil ice cream