

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

SEPTEMBER 3rd - FEATURES

Basil Pesto & Heirloom Tomato Tagliolini – garden basil pesto, fresh ‘Our Farm’ tomatoes, torn fior di latte, handmade tagliolini & Parmigiano \$24

Wild Mushroom & Duck Prosciutto Pizza – mushroom cream sauce, pan roasted wild SK chanterelles, house cured duck prosciutto, fior di latte & garden arugula \$25

Thursday Prix Fixe Dinner Night



3 Course Dinner \$35/pp

SEPTEMBER 4th - CHEF'S MENU

‘Our Farm’ organic cucumber, mint & coriander salad,
pickled red onion & crispy Beluga lentils

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Nepalese Chicken Curry

‘Cool Springs Ranch’ chicken in Chef Mamta’s rich spiced local tomato curry sauce,
basmati rice

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Caramel pecan trifle