

The Secret Garden Restaurant



Appetizers

- Seared Sea-Scallop & Marinated Asparagus on Creamy Polenta** \$16.
maple mustard glaze and double smoked bacon
- Roasted Beet Salad** \$12.
Roasted beets with spinach and fresh herbs, tossed in maple balsamic vinaigrette
garnish of maple candied walnuts

Middle Course

GREAT TO SHARE - OR ON YOUR OWN

- Asparagus & Mushroom Risotto** \$14.
Finished with grated Parmesan and Pumpkin seed oil
- Hand-made Spinach and Ricotta Ravioli** \$14.
authentic tomato sauce, finished with fresh herbs and parmesan

Main Course

- Maple, Ginger and Espresso-glazed Salmon with Walnuts** \$27
sweet pea & mint puree, baby potatoes, selection of seasonal vegetables
- Braised Lamb Shank** \$36.
hand-made gnocchi with sweet green peas, topped with gremolata
- Cast-Iron Seared 6oz AAA Beef Tenderloin & Hand-made Crab Ravioli** \$45.
topped with savoury Hollandaise sauce, baby potatoes, seasonal vegetables

Dessert

- Maple Pecan New York-style Cheesecake** \$8.
- Maple crème brulee with candied walnuts and orange zest** \$8.
- Strawberry rhubarb apple crisp with vanilla ice cream** \$8.