

# Savour 2022

## crab cake

*rock crab, pineapple-banana pepper relish, curry aioli*

## halibut chowder

*creamy & savoury, slow poached halibut, crispy pork belly*

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## atlantic lobster

*lobster fresh from our tanks & steamed to order, served with potato salad, coleslaw and melted butter*

## beef short ribs

*dry rubbed, 24hr slow cooked, red chimichurri*

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## warm gingerbread cake

*salted caramel rum sauce*

## maple whiskey crème brûlée

*pumpkin seed brittle, fresh berries*

\$50

*(selection of local wines available)*