



## **MENU**

\$40

#### **ANTIPASTI**

Caprese Salad

Freshly cut slices of roma tomatoes and fior di latte, served with fresh basil leaves. Drizzled with a basil oil and balsamic reduction.

#### **PRIMI**

Smokehouse Porter Braised Beef

Slow braised short ribs in our house made Smokehouse Porter beer. Served with duchess potatoes alongside a roasted trio of baby carrots.

#### OR

Gnocchi in a Buerre Noisette (Brown Butter Sauce)

GF/Vea

House-made savoury potato gnocchi, crafted with glutenfree flour, sautéed in a brown butter sauce with fresh sage, topped with parmesan and chopped parsley.

## **DOLCE**

Poached Pear with Oatmeal Crumble
Anjou pears gently poached in a light, sweet syrup.
Accompanied with a quenelle of maple cream and a strew
of gluten free oatmeal crumble.

# **BREWMASTER'S FLIGHT**

\$8

A craft beer flight featuring four 5oz pours, thoughtfully curated by our Brewers to complement each course of our 'Dine Out' menu.

## **ANTIPASTI PAIRING**

Gillnetter Golden Ale

### **PRIMI PAIRING**

Smokehouse Porter & Amber Lager

## **DOLCE PAIRING**

Rain Gauge Lager

\*Please ask your bartender about our special 'Dine Out' wine selection\*

Available in 90z pours or by bottle

Reverse for Dine Out Prince Rupert Information