



Beeside Balcony

3 Course Dinner menu SDRW

\$50 per person

FIRST COURSE (choose one)

Artichoke Hummus with grilled pita bread

Arugula & Beet Salad arugula, roasted beets, honey goat cheese, cinnamon walnuts, champagne vin, balsamic glaze

Meatballs 2 lamb & beef meatballs, San Marzano tomato sauce, feta

MAIN COURSE (choose one)

Barramundi pico tapenade of tri-colored bell peppers, tomato, cucumber, red onion, olives, lemon, evoo, micro mint

Tofu Quinoa tempura crusted, quinoa, garbonzo, edamame, mixed veggies, olives, cilantro lime vinaigrette

Bolognese lamb and beef bolognese, san marzano tomato sauce, cinnamon, nutmeg, linguini, parmesan

Denver Steak * 8oz sliced denver steak, chimichurri sauce, rosemary fries

Pork Osso Bucco pork shank, garlic polenta cake, sauce with white wine, tomatoes, carrots, celery, rosemary & thyme

DESSERT (choose one)

Churros dusted in cinnamon-sugar, caramel honey, whipped cream, mixed berries

Lemon Tart almond shortbread crust, lemon curd filling, raspberry sauce, fresh berries *GF