

ampersand 27

Three Courses \$49.00 + gst, includes a cocktail upon arrival

STARTERS

Choose one

SOUP OF THE MOMENT

Please ask your server

SUNDRIED TOMATO CAESAR

Romaine Hearts, Arugula, Prosciutto,
Creamy Sundried Tomato dressing,
Herb Croutons, Grated Grana Padano

HALLOUMI BRUSCHETTA

Grilled Halloumi Cheese, Wild
Mushrooms Medley Duxell, Tomato,
Basil, Garlic, Olive Oil, Balsamic
Reduction, Parmesan, Crostini

JARCUTERIE

Chef's Sections of Market Meats,
Cheeses, Pickles and Olives, Served in a
Glass Jar, Accompanied with Sliced
Ciabatta Baguette.

CAULI BITES

Tempura Cauliflower, Parmesan,
Parsley, Radish, Marinara Dip and
Peperoncini Aioli.

ENTREES

Choose one

&BURGER

Hand Made Chuck Patty, Crisp Bacon,
Arugula, Roma Tomato, House Smoked
Mozzarella, Aioli. Served on a Brioche
Bun with French Fries

POM POM CHICKEN

Pan Seared Chicken Supreme Served with
Wild Mushroom Risotto, Charred
Broccolini, Pomegranate Gastrique

FOREST FLOOR PIZZA

Foraged Mushrooms, House Made Ricotta,
Arugula, Truffle Oil and Aioli Base.

CARBO DI PORCO

Chorizo, Bacon, Smoked Pork
Shoulder, Egg Yolk and a Cream Sauce.
Garnished with Grana Podano and
Parsley

MARGHERITA PIZZA

Fior Di Latte, Mozzarella, Basil, EVOO,
Marina

PASTA PRIMAVERA

Orecchiette, Fresh Spring Vegetables, Grana
Padano, Green Peas, Arugula, Cream Sauce

DESSERTS

Choose one

CHEESE CAKE

Chef's choice of Chessecake, Garnished
with Berries and Whip Cream

SORBETTA/ GELATO

Assorted Flavours, Ask your server for
today's selection

CHOCOLATE CAKE

Chef's choice of Chocolate cake,
Garnished with Berries and Whip
Cream

