GROUP MENU LUNCH



3 COURSE LUNCH FOR \$44

enjoy a selection of one starter, one entrée plus a dessert (excludes beverages, taxes & gratuities)

Starters

STARTER CAESAR SALAD BOSTON CLAM CHOWDER

Entrées

CHEESEBURGER

aged white cheddar, lettuce, tomato, red onion, pickles, burger sauce served with fries

BT's CRISPY CHICKEN SANDWICH

breaded chicken thigh, cheddar cheese, pickles, lettuce & bo ssam hot sauce, toasted brioche bun

CHICKEN MADEIRA RIGATONI

pan roasted chicken, creamy mushroom & madeira wine sauce, fresh rosemary, lemon + garlic baguette

THAI CHICKEN SALAD

marinated chicken with arugula, ancient grains, fresh vegetables, pumpkin seeds cashews, avocado & crispy rice, with Thai-style cashew dressing

Dessert

BITE OF WHITE CHOCOLATE BROWNIE

chocolate sauce, french vanilla ice cream & fresh whipped cream

MINI STICKY TOFFEE PUDDING

Served warm with toasted almonds, buttery caramel sauce, bourbon crème anglaise & french vanilla ice cream

Two Course Options available

ONE STARTER + ONE ENTRÉE for \$37 per person ONE ENTRÉE + ONE DESSERT for \$33 per person



Not all ingredients are listed, please advise your server about food sensitivities & ensure you speak to a manager regarding severe allergies.



GROUP MENU DINNER



3 COURSE DINNER FOR \$52

enjoy a selection of one starter, one entrée plus a dessert per person (excludes beverages, taxes & gratuities)

Starters

STARTER CAESAR SALAD BOSTON CLAM CHOWDER

Entrées

LEMON BASIL SALMON

pan seared salmon, ancient grains, lemon herb sauce & fresh seasonal vegetables

CHICKEN MADEIRA RIGATONI

pan roasted chicken, creamy mushroom & madeira wine sauce, fresh rosemary, lemon + garlic baguette

CHIPOTLE MANGO CHICKEN

sweet & spicy dry rub, ancient grains, seasonal vegetables, fresh avocado & pico de gallo

STEAK FRITES

7 oz certified angus beef® sirloin, chimichurri, arugula & fresh cooked fries

Dessert

BITE OF WHITE CHOCOLATE BROWNIE

chocolate sauce, french vanilla ice cream & fresh whipped cream

MINI STICKY TOFFEE PUDDING

Served warm with toasted almonds, buttery caramel sauce, bourbon crème anglaise & french vanilla ice cream

Two Course Options available

ONE STARTER + ONE ENTRÉE for \$45 ONE ENTRÉE + ONE DESSERT for \$39

vegetarian options available upon request

Not all ingredients are listed, please advise your server about food sensitivities & ensure you speak to a manager regarding severe allergies.

