

## LUNCH

*From Monday 8<sup>th</sup> March*

Chicken, mushroom and baby tomato pasta tossed through a creamy chilli sauce topped w/ cheddar <i>Tyrrell's 'Moore's Creek' Chardonnay (SA)</i>	18 7
Asian beef wrap filled w/ gourmet Asian style veg, lashed w/ a chilli and ginger dressing <i>Kahurangi Estate, Moutere Riesling (NZ)</i>	12 7
Calamari Caesar w/ all the favourite ingredients, w/ crusted calamari strips <i>'Drift' Sauvignon Blanc (NZ)</i>	17 8

*\*Cassidys recommended wines*

*Our house pour is approx. 150ml – the equivalent of 1.5 standard drinks*

## DINNER

*From Monday 8<sup>th</sup> March*

Flame grilled French trimmed lamb cutlets, bedded on roasted rosemary and garlic vegetables topped w/ mint jus <i>Kapuka Pinot Noir, Marlborough (NZ)</i>	29 8
Mini seafood plate w/ fresh king prawns, smoked salmon and crumbed fish pieces served w/ dipping sauces and a light salad <i>Republic 'Savvy' Sauvignon Blanc, Semillon (SA)</i>	34 8
Beef and Asian style vegetable stir fry w/ honey, chilli, lime and coriander sauce, garnished w/ crushed bread crisps <i>Kahurangi Estate, Moutere Riesling (NZ)</i>	27 7

*\*Cassidys recommended wines*

*Our house pour is approx. 150ml – the equivalent of 1.5 standard drinks*

