



SAVOUR SIDNEY

DINNER - 3 courses for \$45 per person

STARTERS

Baked Spinach and Artichoke Dip

A rich and creamy warm dip made with a medley of cheeses and herbs, served with organic tortilla chips.

Mulligatawny Soup

Our Chef's family recipe, served with toasted sourdough bread.

Seafood Chowder

with toasted sourdough bread.

MAINS

Vegetarian Pizza

Fresh mozzarella, ricotta and parmesan cheese topped with a mix of roasted zucchini, peppers, garlic, and onion.

Shrimp Ravioli

Handmade ravioli filled with shrimp, ricotta, chives, and parmesan in a white wine cream sauce served with toasted garlic bread

DESSERT

Crème Brûlée

Carrot Cake

made with walnuts, topped with cream cheese icing



Savour
SIDNEY