

the
SONORA ROOM
r e s t a u r a n t

Dinner Menu
Main Course

Oliver Char \$32

Pan Seared Oliver Char, Watercress Arancini, Salsify, Squash, Side Strip Shrimp
Wine Suggestion: Burrowing Owl Estate Winery Chardonnay

Roasted Lamb Sirloin \$36

Happy Days Goat Cheese Gnudi, Glazed Beets, Eggplant Purée,
Anchovy – Rosemary Gremolta
Wine Suggestion: Burrowing Owl Estate Winery Meritage

Bison Flat Iron \$39

Grilled Rangeland 7oz Bison Flat Iron, Pomme Fondant, Parsnips,
Braised Greens, Preserved Spice Cherry Jus
Wine Suggestion: Burrowing Owl Estate Winery Cabernet Sauvignon

Roasted Game Hen \$28

Mushroom Ravioli, Sunchokes, Roasted Cipollini Onions, Crisp Prosciutto
Wine Suggestion: Burrowing Owl Estate Winery Pinot Noir

Ricotta Cavatelli \$26

Curry Spiced House Made Cavatelli, Sweet Corn, Chilli, Garlic, Parmesan Almond Crumb
Wine Suggestion: Burrowing Owl Estate Winery Chardonnay

Duck Confit \$30

Slow Cooked Red Cabbage, Lyonnaise Potato Gratin,
Sautéed Falls Greens, Black Garlic Jus
Wine Suggestion: Burrowing Owl Estate Winery Syrah

Damian Mischkinis
Chef de Cuisine

Ian Bohun
Sous Chef