

## Tapas

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New Zealand **Lamb Rack** cooked to medium rare with fresh mint & mango chutney served with Mediterranean salad

17

**Beef Tenderloin** stuffed with horseradish butter. With red wine brie demi-glaze

17

**Crab Cakes** with roasted red pepper rémoulade and mixed greens

17

**Prawns** in curry and mango sauce accompanied by saffron rice

17



EDGEWATER HOTEL

\*Prices do not include GST or GRATUITY

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**Wild Sockeye Salmon** marinated in Jamaican rum and fresh dill with mango and papaya chutney and Mediterranean salad

17

Filo wrapped oven baked **Camembert** and garlic with wine poached pear, red wine honey reduction and caramelized orange slices

17

**California Roll** with pickled ginger, poppy seed oil, light soya sauce and wasabi

17



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