



**BRAVO**  
RESTAURANT & LOUNGE

## FOR STARTERS

Fresh soup of the day <b>GF</b>	9
Organic greens, goat cheese, balsamic vinaigrette <b>GF</b>	9
Classic caesar with lemon parmesan croutons	9
Crispy calamari with fried garlic, and a sweet chile gastrique <b>GF</b>	13
Roast beet carpaccio, pine nuts, goat cheese, balsamic pearls <b>GF</b>	11
Chicago (rare) striploin, truffle aioli, saute mushrooms <b>GF</b>	14
Housemade sundried tomato and ricotta ravioli, fresh herbs, roast garlic	13
Prawns in pernod, fennel salad <b>GF</b>	12
Seared scallop and crispy pork belly salad, thai chile reduction, puffed rice <b>GF</b>	14
Fresh mussels	
in house made bacon, garlic and fresh herbs <b>GF</b>	17
in spicy chipotle cream <b>GF</b>	17
Antipasto w/duck sausage, meats, olives & cheese (for 2)	19

## FOR MAIN COURSE

Seared lingcod, spicy Italian sausage and clams, in a tomato and saffron broth <b>GF</b>	28
Milk braised pork shoulder, braised leeks, aged cheddar croquettes	25
Penne with chicken in fresh basil pesto	19
Scallop wrapped albacore tuna, wasabi scented mash, ginger reduction	26
Pan seared wild sockeye salmon, housemade gnocchi, tomato and basil compote	25
Spice rubbed Yarrow meadows duck, smoked duck leg fried rice, sesame reduction	26
Butter poached lobster, cauliflower and pea risotto <b>GF</b>	27
Lamb osso bucco with saffron risotto <b>GF</b>	25
Scallop, prawn and clam linguini, with a spicy tomato and tarragon sauce	24
House-made Gnocchi, sundried tomatoes, peas, fresh herbs	19
9oz ribeye, housemade bacon and potato hash, crispy onions <b>GF</b>	29
Chicken, chorizo herb stuffing, rst pepper bruschetta, risotto <b>GF</b>	25
Beef tenderloin, stilton butter, potato gratin 6oz <b>GF</b>	31
Provencal herb crusted rack of lamb, roast potatoes <b>GF</b>	37



## FOR DESERT

Warmed pineapple upside-down cake with house-made coconut rum ice cream	9
House-made crème brûlée	9
Cheesecake of the day	9
Callebaut chocolate mousse with fresh berries	9
Artisan cheese & fruit plate	18
Taster plate of desserts: Crème brûlée, cheesecake and chocolate mousse	19

## DESERT MARTINIS

### White Velvet

Vanilla vodka, crème de cacao, brandy cream liqueur, cream

### Toffee Coffee Martini

Vanilla vodka, kahlua, brandy cream liqueur

### Cupcake Martini

Vanilla vodka, pinacole whipped cream liqueur

### Crème Brule Martini

Vanilla vodka, advocaat egg liqueur, cream & caramel

### Sexpresso

Vanilla vodka, house-infused espresso vodka, chocolate swirl

## DESERT WINE & PORT

2000 Smith Woodhouse	10
NV – Taylor's 10yr old Tawny	11
2014 Mission Hill Estate Reserve Riesling Icewine (BC)	19