



**THE FORKS CARRY OUT MENU
SATURDAY MAY 8TH**



ORDER INDIVIDUALLY OR ALL 3 COURSES FOR \$55

STARTER

CRAB STUFFED MOREL MUSHROOMS – FRESH LOCAL MOREL MUSHROOMS STUFFED WITH JUMBO LUMP CRAB AND BAKED. FINISHED WITH A WHITE WINE SAFFRON CREAM. 23

MAINS

SLOW ROASTED, LIGHTLY SMOKED PRIME RIB AU JUS WITH HORSE RADISH CREAM. 36

SAUTÉED RED SNAPPER WITH GARLIC LEMON BUTTER AND FRESH HERBS. SERVED WITH CURRIED RICE AND PINEAPPLE CHUTNEY. 34

VEGETARIAN – LINGUINE PASTA WITH PEPPERS, SPINACH, ROASTED CORN AND BUTTERNUT SQUASH A MUSHROOM CREAM SAUCE WITH PARMESAN. 18

ALL ENTREES SERVED WITH VEGETABLE AND STARCH OF THE DAY

DESSERT

TRIPLE CHOCOLATE CHEESECAKE WITH A CHOCOLATE COOKIE CRUST, MILK CHOCOLATE SAUCE AND SHAVED CHOCOLATE. 11