



## Sauce Restaurant & Lounge Dinner

### appetizers

#### sauce bread

warm toasted sourdough wedges, roast garlic aioli, olive & oven dried tomato tapenade, house made hummus. \$7

#### classic bruschetta

tomato, basil, red onion, garlic, parmesan cheese, white balsamic syrup, warm sourdough wedges. \$9

#### spicy tuna tataki

sashimi grade albacore tuna, lightly seared, chilled, spicy japanese mayonnaise, green onions. \$11

#### pommery mustard chicken strips

a house favourite, top quality chicken breast, buttermilk & coarse mustard marinade, sweet potato fries, spicy creole aioli. \$12

#### cheese plate

artisan cheeses, sliced apple, red onion jam, toasted hazelnuts, strawberries, warm sourdough wedges.

for one \$12 for two \$16

add warm grape leaf wrapped brie \$4

#### sweet potato fries

the house favourite, spicy creole aioli. \$7

#### garlic chili prawns

tiger prawns, garlic, shallots, red pepper chili & butter sauce, grilled garlic focaccia. \$12

#### tuna tataki

sashimi grade albacore tuna, lightly seared, chilled, citrus ponzu sauce, green onions, sesame seeds. \$11

#### artisan plate

grape leaf wrapped double cream brie cheese, roasted garlic bulb, olive tapenade, oven dried tomato & artichoke antipasto, grilled andouille sausage, hummus, warm sourdough wedges. \$17



please inform server of any allergies as not all ingredients are listed

### **Soups & Salads**

#### **sauce seafood chowder**

local fresh seafood, smoked bacon, red jacket potatoes, corn, house made fish stock, clam and cream broth. \$7

#### **goat cheese & walnut salad**

goat cheese, house pickled beets, spiced walnuts, tomato, fresh greens, orange sage vinaigrette.

small \$7 large \$10

#### **candied pecan & smoked cheddar salad**

sliced apple, smoked cheddar, candied pecans, tomato, fresh greens, apple white balsamic vinaigrette.

small \$7 large \$10

#### **strawberry & stilton salad**

sliced strawberries, crumbled stilton cheese, sliced almonds, tomato, fresh greens, strawberry balsamic vinaigrette.

small \$7 large \$10

#### **soup of the moment**

fresh broths, stocks, seasonal vegetables. \$6

#### **sauce house salad**

fresh greens, tomato, dried cranberries, toasted pumpkin seeds  
choice of dressing: honey balsamic, miso, strawberry balsamic,  
apple white balsamic orange sage. small \$6 large \$9

#### **classic house caesar salad**

fresh romaine lettuce, house made croutons, shaved parmesan cheese,  
classic garlic vinaigrette.

small \$7 large \$10

#### **oriental chicken noodle salad**

hoisin glazed chicken, sesame marinated noodles, tomato, fresh  
greens, carrots, peanut sesame vinaigrette. \$13



add to your salad  
garlic prawns \$4  
grilled chicken breast \$5  
grilled "aaa" sirloin \$7  
seared wild salmon filet \$6  
seared sesame tuna steak \$7

### **Favourites**

#### **sauce burger**

6oz craftsman ground beef patty, whole wheat kaiser, mayo, lettuce, tomato, onion \$11. add smoked cheddar, sautéed mushrooms, double smoked bacon \$1 each

#### **steak sandwich**

certified Angus sirloin, roasted garlic bulb, sautéed mushrooms, warm garlic sourdough toast. \$14

#### **bistro chicken sandwich**

grilled premium chicken breast, double cream brie cheese, red onion jam, whole wheat kaiser, lettuce, tomato. \$12

#### **pulled thai rib sandwich**

famous thai rib meat, house made bbq sauce, warm garlic sourdough toast, spiced crispy onions. \$14

#### **tuna steak sandwich**

sesame seed crusted sashimi grade albacore tuna steak, seared rare, warm sourdough toast, wasabi aioli, ketjap manis. \$14

#### **fish n chips**

lightly battered queen charlotte halibut, french fries, tartar sauce, carrot, cabbage & daikon coleslaw.  
one pc \$12 two pc \$16

#### **basil pesto linguini**

tomato, mushroom, house made pesto, alfredo, shaved parmesan, warm focaccia. \$13



add seared chicken \$5 or tiger prawns \$4

**firecracker penne**

sautéed andouille sausage, tomato, red onion, hot sauce, house made alfredo, crumbled stilton cheese, warm focaccia. \$17

**madras curry rice bowl**

spicy madras curry, apple, red pepper, onion, pineapple, toasted coconut, apricot peach chutney, coconut jasmine rice. \$13

add seared chicken \$5 or tiger prawns \$4

*sandwiches and burger served with daily soup, tossed green salad or french fries substitute sweet potato fries, seafood chowder, caesar salad, cheddar pecan salad, goat cheese & walnut salad or strawberry & stilton salad \$1*

*Entrees entrees feature market fresh vegetables and your choice of parmesan crushed potato or a traditional rice pilaf.*

**vegetarian strudel**

spinach, artichoke, oven dried tomato, roast red pepper, goat cheese, crisp phyllo jacket, spinach parmesan cream sauce. \$18

**pepper caramel salmon**

wild salmon, oven roasted, savoury pepper caramel glaze. \$23

**thai beef short ribs**

house specialty, "aaa" beef short ribs, braised, thai broth, house made bbq sauce, spiced crispy onions. \$25

**chicken & thai ribs**

thai infused beef short ribs, grilled chicken breast, house made bbq sauce, spiced crispy onions. \$22

**rosemary & dijon lamb**

rosemary & dijon crust, red wine & butter sauce. \$24

**creole chicken & prawns**

oven baked chicken breast, creole sauteed tiger prawns, tomato, green onion. \$19



## Steaks

### wild mushroom

mixed wild mushrooms, red wine, bacon, butter, garlic, shallots.

60Z sirloin \$22 80Z striploin \$24 12 OZ striploin \$29 160Z striploin \$34

### ginger sesame

toasted sesame seeds, ginger, soy sauce, sesame oil.

60Z sirloin \$21 80Z striploin \$23 120Z striploin \$27 160Z striploin \$32

### lindemans cabernet shiraz & stilton demi glace

truly craftsman sauce, house made stock, rich red wine, crumbled stilton cheese.

60Z sirloin \$22 80Z striploin \$24 120Z striploin \$29 160Z striploin \$34

### garlic chili prawns

tiger prawns, garlic, shallots, red pepper chili butter sauce.

60Z sirloin \$23 80Z striploin \$25 120Z striploin \$30 160Z striploin \$35

### *add to your entree*

*garlic prawns \$4 / red wine and garlic wild mushrooms for two \$4*

*spiced crispy onions \$2 / garlic grilled foccacia (2pc) \$2*

## Desserts

### feature crème brulee

classic house made rich custard, caramelized sugar, changing  
inspiration. \$7

### skor cheesecake

house whipped cheesecake, crumbled skor bar, callebaut ganache. \$7

### chocolate torte

house made flourless chocolate torte, callebaut ganache, white chocolate  
cinnamon sauce, fresh strawberry. \$7

### pecan pie

house made pecan pie, chocolate graham crust, grand marnier whip cream. \$6

### lemon tart

house made lemon tart, graham crust, vanilla bean and blackberry coulis. \$7



### **cheese plate**

artisan cheeses, sliced apple, red onion jam, toasted hazelnuts, strawberries, warm sourdough wedges. for one \$12 for two \$16

add warm grape leaf wrapped brie \$4

### **b-52**

grand marnier, kahlua, baileys, fresh coffee and whipped cream. \$5.25

### **mellow monk**

frangelico, baileys and fresh coffee with whipped cream. \$5.25

### **monte cristo**

kahlua, grand marnier and fresh coffee with whipped cream. \$5.25

### **spanish**

brandy, cacao and fresh coffee with whipped cream. \$5.25

### **polar bear**

peppermint schnapps, baileys and hot chocolate with whipped cream. \$5.25

### **sauce**

butter ripple schnapps, cacao, baileys and fresh coffee with whipped cream. \$5.25

### **slippery nipple**

baileys, sambuca and fresh coffee with whipped cream. \$5.25

### **blueberry tea**

grand marnier, amaretto, orange pekoe tea, cinnamon stick. \$5.25

### **Ports and Liqueurs**

grand marnier \$6 | drambuie \$6 | courvoisier \$7 | sambuca \$5 | hennessey \$8

taylor fladgate 10 year \$7 | quinta do noval 1bv \$8