

Probus Dinner ~ November 28, 2023 ~ Drinks 6pm ~ Dinner 630pm

Family Style

Burrata Board

Prosciutto, grilled baguette & condiments

Thai Spring Rolls

Root vegetables & shiitake mushrooms in crispy pastry with spicy soya plum sauce

Caesar Salad

Romaine hearts, crispy Bacon & shaved Parmesan with croutons in  
Saucy's signature Caesar dressing

Main Selection

Grilled 8oz AAANY Striploin drizzled with roasted garlic shallot herbed butter\*

Chicken Supreme stuffed with cream cheese, mushroom, spinach & sun-dried tomato finished in pan jus\*

Grilled Atlantic Salmon topped with a citrus, caper & cherry tomato beurre Blanc\*

Black Tiger Shrimp. Pancetta, shallots & garlic simmered in a Vodka tomato rosé sauce finished with basil pesto & shaved Parmesan with spaghetti

Ricotta & Truffle stuffed pasta simmered with semi-dried tomato, shallots & spinach in a basil pesto rosé sauce topped with shaved Parmesan

*\*Mains served with Market vegetables & Yukon mash*

Dessert

White Chocolate Skor Candy Cheesecake

Chocolate & Raspberry Tartufo

\$70/ person

(includes coffee, tax & gratuity)