

LEVEL FIVE

CAFÉ

LUNCH MENU

Starters

- House made Soup of the day \$ 5
Grilled chicken and spring vegetable soup \$ 5
Spring greens with pickled beets, toasted hazelnuts and goat cheese vinaigrette \$ 6
Antipasti with select cheeses, meats, olives and pickled vegetables \$ 10

Sandwiches

- Pair either a cup of soup or a spring greens salad with half a sandwich \$ 10
Grilled cheddar cheese sandwich with applewood smoked bacon and tomatoes on sourdough bread \$ 10
Mesquite smoked turkey sandwich with avocado, white cheddar cheese, roasted tomato aioli and leaf lettuce on whole grain bread \$ 10
Grilled portobello mushroom sandwich with provolone cheese and balsamic marinated tomatoes on Focaccia bread \$ 9
Citrus braised pork sandwich with pickled slaw on a toasted kaiser roll \$ 10
Level Five burger with grilled onions, Emmenthaler Swiss cheese and house made catsup on a whole grain bun \$ 10
Add apple-wood smoked bacon \$ 1
All full size sandwiches served with polenta fries and herb mayonnaise

Entrées

- Chilled free range chicken breast over romaine lettuce, red onions, tomatoes and smoked bell pepper dressing \$ 10
Paired with
Dry Riesling, Dr. Loosen "Dr. L" - Mosel-Saar-Ruwer, Germany \$ 18
Tagliatelle pasta primavera with fresh spring vegetables, extra virgin olive oil and Pecorino Romano cheese \$ 13
Paired with
Pinot Grigio, Zenato, Delle Venzie, Italy \$ 22
Almond crusted Sockeye salmon with herbed red rice and asparagus pilaf and grilled lemon -butter sauce \$ 17
Paired with
Scarpantoni Estates, Chardonnay, McLaren Vale, Australia \$ 27
Or
Sticks, Pinot Noir, Yarra Valley, Australia \$ 26

Desserts

- A daily selection of house made desserts
\$6 Each