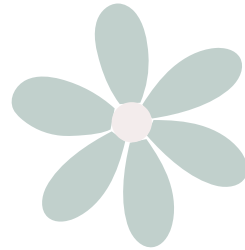


Valhalla

HOTEL & CONFERENCE CENTRE

COCKTAILS



Bees Knees 14

2 oz Gin • 1 oz Honey Syrup • 1 oz Lemon Juice

Irish Mule 14

*1.5 oz Jameson • 1 oz Lemon Juice • 4 oz Ginger Beer •
Garnished with Lime Wedge*

Cucumber Cooler 14

*2 oz Gin • 1 oz Lemon Juice • 1 oz Simple Syrup •
Garnished with Cucumber Slices*

Lemon Drop Martini 14

*2 oz Vodka • 1 oz Lemon Juice • 1 oz Simple Syrup •
Garnished with Sugar Rim and Lemon Twist*

Skål Size Caesar 14

*2 oz Vodka • Clamato Juice • Dash of Worcestershire •
Dash of Tabasco • Garnish with Pickle Spear*



STARTERS

Bruschetta^v

Tomato • Basil • Bocconcini • Garlic • Olive Oil • Balsamic • Baguette

14

Lomo Saltado

Russet Potatoes • Beef • Chili • Tomato • Onion • Gouda • Mozzarella • Cilantro • Lime

15

MAINS

Timber's Club Sandwich

Turkey • Bacon • Cheese Bread • Rosemary • Lettuce • Tomato • Aioli • Served with choice of Fries / Soup / Salad

22

Chicken & Chorizo Tagliatelle

Smoked Chicken • Chorizo • Basil Pesto • Cream • Zucchini • Onion • Parmesan • Tagliatelle • Toast

26

Steak Sandwich

8oz Steak • Baguette • Roasted Garlic • Mushroom • Gouda • Aioli • Caramelized Onion • Served with choice of Fries / Soup / Salad

28

SWEETS

Lime Tart

Custard • Lime • Meringue • Coulis • Grapefruit

12

V = VEGETARIAN