



MENU

*We're Cooking just for You!
Enjoy a Delish Dining Experience
- Robyn + 17 Mile Post Team*

SOUPS

Pumpkin Ginger Bisque, Vegan	900
Red Peas Soup with Pigs Tail & Spinners	1300
Seafood Bisque	1800

APPETIZERS

Ackee Samosas with Escoveitch Relish	1750
Tomato & Basil Bammy Bruschetta	1600
Curry Goat Samosas with Tamarind Sauce	2250
Saltfish Fritters with Green Goddess	1750

MAIN COURSE

Barrel Roasted Chicken, Smokey & Delish with Herb Pan Gravy	2650
Optional: Enjoy with French Toast, Pineapple Chutney, Maple Syrup & Whipped Creme	2850
Grilled Beef Tenderloin with Bearnaise Sauce	4750
Curry Goat	3250
Coconut Curry Shrimp	4250
Penne Pasta with Herb Pesto/ Coconut Cream Herb Sauce	
Add Veggies 2500 Add Shrimp 4250 Add Chicken 2650	
Eggs Florentine, Calaloo on Bammy with Ackee Sauce	2750
Add Bacon 3200	
Grilled Pumpkin, Zucchini & Eggplant topped with Coconut Curry Chick Peas & Black Beans	2650
All main course includes One Side & Steamed Farm Fresh Veggies	

SIDES

Grungo Rice & Peas
Irish OR Sweet Potato Croquettes

DESSERT

Ice Cream Rum Cake	900
French Toast/ Sweet Crepes with Fruits in Season OR Lemon slices, Sweet Creme & Icing Sugar	1450
Double Chocolate Chip Cookies, Vegan	900

ADVISE SERVER OF ANY ALLERGIES
12.5% SERVICE CHARGE ADDITIONAL

Europe
In
The
Summer



"Gratitude
is a
MUST"

