
STARTER

BREAD SERVICE \$2/PP

BEETROOT & GOAT CHEESE SALAD \$16
PICKLED PEARL ONIONS, CANDIED WALNUTS,
BALSAMIC GLAZE & BABY KALE

CAESER SALAD \$13
ROMAINE, GRANA PADANO, ANCHOVIES,
CAPERS, CROUTONS & BACON

PANZANELLA SALAD \$14
MOZZARELLA, TOMATO, CAPER BERRIES, RED ONION,
CUCUMBER, BASIL, OLIVES & CROUTONS

BAKED CAMEMBERT \$17
PROSCUITTO, GRAPE + BLUEBERRY CHUTNEY,
HONEY PECANS & GARLIC CROSTINIS

P.E.I MUSSELS \$18
BACON, KALE, TOMATO, GARLIC, RED ONION
& WHITE WINE + MUSTARD CREAM SAUCE

BEEF CARPACCIO \$17
SMOKED GARLIC AIOLI, GARLIC CHIPS,
PARMESAN TUILLE, EGG, GREEN ONION & ARUGULA

LOBSTER \$21
MANGO + CHILI SALSA, CRISPY WONTON,
AVOCADO, BASIL OIL & MANGO + CILANTRO GEL

SCALLOPS \$23
PROSCUITTO, CAULIFLOWER PUREE, COUS COUS,
PUMPKIN SEEDS & GREMOLATA

ENTREE

BEEF TENDERLOIN \$41

CARROT PUREE, DIAPHANOUS POTATO,
BABY CARROTS, PORT JELLIES & REDCURRANT JUS

GNOCCHI \$26

RICOTTA, WATERCRESS, PEAS, SPINACH,
BROCCOLINI, RED ONION, SHALLOTS,
MOZZARELLA & PESTO CREAM SAUCE

PORK & PORCINI PAPPARDELLE \$26

WILD MUSHROOMS, GREEN ONION,
SHALLOTS, GRANA PADANO, ARUGULA
& WHITE WINE TARRAGON CREAM SAUCE

RACK OF LAMB \$39

BRAISED RED CABBAGE, HONEY PARSNIPS,
CAULIFLOWER & AGED CHEDDAR

ELK RIBEYE \$44

PISTACHIO CRUST, GARLIC MASHED POTATO,
LOTUS ROOT CRISPS, BRUSSEL SPROUTS
& PISTACHIO + SPINACH PUREE

SALMON \$34

BABY POTATO, KALE
& WHITE WINE CREAM SAUCE

CHICKEN \$32

GOAT CHEESE, PUMPKIN SEEDS,
RICE CHIPS & BUTTERNUT SQUASH RISOTTO

ADD LOBSTER TAIL TO ANY DISH

\$ MARKET PRICE
