



Dinner

Snacks

CHEESY POOFS 4

BEEF JERKY  5

SMOKED ALMONDS  4

MARINATED OLIVES  4

Appetizers

GARLIC BALLOON 16

Mozzarella stuffed with garlic cream with basil oil, side of marinated tomatoes, crusty bread

ROMAN FLATBREAD 16

72 hour fermented dough topped with truffle cream, poached mushrooms, mozzarella, arugula & house cured coppa

CHARCUTERIE BOARD (2-3) 30

A selection of housemade charcuterie & selected cheeses with house pickled vegetables, mustard, preserves & sourdough

CHICKEN 65 15

Fried marinated chicken, tangy sichuan sauce, sesame seeds & herbed aioli

BRIE SPRINGROLLS 15

Four springrolls stuffed with double cream brie with a apple slaw & red pepper jam

ARANCINI 16

Creamy risotto with wild & cultivated mushrooms and mozzarella breaded then fried golden, served with a burnt scallion aioli

BEET SALAD 15

Roasted & pickled beets, kale, citrus vinaigrette, crumbled chevre & hazelnuts

WEDGE SALAD 12 | 16

Baby romaine spear, herbed panko, smoked almonds, herb dressing & goats cheese crumble

PRAWNS 18

Garlic butter, Aleppo chilies & white wine poached shrimp served with crusty grilled bread

BRUSSEL SPROUTS 16

Crispy fried Brussel sprouts tossed in a rosemary gastrique topped with smoked almonds & pickled onions

AGNOLOTTI 18

House pasta stuffed with kabocha squash with brown butter sour cream, topped with roasted walnuts & parmesan

Mains

DUCK 36

Confit leg with brown butter & parmesan roasted parsnips, pickled cherries & a creamy parmesan risotto

SNAPPER 36

Pan seared snapper with a lemongrass & coconut sauce with a crisp & soft rice cake, carrot fritters & steamed miso butter bok choy

LAMB 38

Moroccan Spiced lamb shank with saffron roasted cauliflower & creamy mashed potatoes topped with a caper raisin salsa

GNOCCHI 32

Smoked potato gnocchi with an aged gouda sauce, crisp apples & roasted hazelnuts

Add braised ham +5

BRAISED BEEF 34

Boneless beef shank red wine demi, pearl onions, carrots, mushroom (oyster or other?) braised bacon on creamy mashed potatoes

CORNISH HEN 36

Yogurt & masala marinated roasted finished with a tamarind drizzle served with a fricasee of cauliflower & potato tossed with cilantro & parsley

STEAK 42

AAA Alberta Petite tender with marbled bernasie sauce, potatoes dauphinoise & a rosemary brown sugar glazed acorn squash

FRUITS DE MER 33

Fresh hand rolled cuttlefish ink pasta tossed in a white wine & saffron cream sauce with prawns, scallops, snapper & confit tomatoes