

Snacks

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| Cheesy Poofs | 4 |
| Beef Jerky | 6 |
| Smoked almonds | 5 |
| Marinated Olives | 6 |

Appetizers & Sharing

ROMAN FLATBREAD

18

72 hour fermented, twice baked dough topped with choice of:

Lemon ricotta, house smoked salmon & spinach topped with a mint pistou

Bechamel, apple, brie, crushed hazelnuts & honey drizzle



BBQ sauce, cheddar, mozzarella & braised beef

CHARCUTERIE BOARD

30

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

Add gluten free bread +2

GOUDA FRIES



13

Crispy fries topped with aged gouda & brown butter sour cream served with a spicy BBQ dipping sauce

GARLIC BALLOON



18

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

Add gluten free bread +2

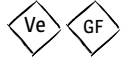
PRAWNS



19

Poached in a green curry sauce topped with coconut drizzle and served with a pickled carrot, daikon & cucumber salad

BRUSSEL SPROUTS



18

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

ARANCINI



18

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

CHICKEN 65



16

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

BRIE SPRINGROLLS



17

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

BREAD & DIP



12

Warm house baked sourdough bread with honey & thyme whipped ricotta

Add butter +3

Add olive oil & balsamic +3

Salads

BEET SALAD



17

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

SALAD ADD ONS

Add (5) shrimp + 9

Add 3oz salmon + 9

Add 3oz ham + 6

WEDGE SALAD



13 | 17

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

SALAD LYONNAISE

19 | 25

Fresh lettuce, lardons of bacon, steamed potatoes, confit tomatoes, goats cheese crostini, pickled onion, in a tangy sherry vinaigrette



Gluten free



Vegetarian



Vegan

Pasta & Bowls

CARAMELLE 17 | 29

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

RUSTIC PASTA 28

Delicate ribbons of pappardelle in a garlic confit cream sauce, with wild mushrooms, winter squash topped with fried sage & parmesan

BOWL ADD ONS

Add (5) shrimp + 9

Add 3oz salmon + 9

Add 3oz braised beef + 7

Add 3oz ham + 6

EGGPLANT KORMA 26

Chickpea battered eggplant atop of basmati rice with spiced pickles & a fragrant cashew sauce topped with sour cream, chili crisp & cilantro

GARLIC ALFREDO 24

Delicate ribbons of pappardelle in a garlic confit cream sauce topped with parmesan

SEAFOOD CURRY 30

Salmon & prawns in a green curry sauce topped with a coconut drizzle with bok choy & zucchini and a side of rice

Mains

BRAISED BEEF 38

Boneless beef shank red wine demi, Leffers carrots, oyster mushrooms, glazed pearl onions, braised bacon on creamy mashed potatoes

DUCK LEG 38

Confit duck leg with mashed potatoes, winter squash, carrots & parsnips with balsamic compressed oranges

BRAISED CHICKEN 35

Tender pieces of chicken simmered in red wine, laced with the earthy flavors of mushrooms, bacon, and aromatic herbs, served with roasted beets, creamy mushroom risotto & fresh herbs

ELK OSSO BUCCO 42

Tender and succulent elk shank slow-cooked to perfection, braised in a rich red wine reduction with ratatouille, served atop a creamy bed of Parmesan polenta, topped with gremolata

SALMON 41

Pan-seared organic Spring salmon with steamed baby potatoes & baby bok choy finished with a white wine & dill cream sauce

STEAK 44

Grilled 8oz AAA Flatiron, accompanied by a potato pave and tender broccoli in a luscious creamy cheese sauce.