

## Appetizers

### Artisan Bread Basket

Served warm from the oven with whipped butter  
or virgin olive oil & aged balsamic vinegar \$8

### Soup of the Day

Freshly made daily & served with grilled foccacia \$12

### Parmesan French Fries

Kennebec potatoes, fresh parmesan & served with garlic aioli \$12

### Organic Kale Caesar Salad

Organic baby kale, romaine, crispy prosciutto, Grana Padano cheese,  
garlic focaccia croutons, fried capers \$21  
*(add chicken or prawns +\$9)*

### Artisan Mixed Greens

Selection of fresh mixed greens, candy cane beets, tomatoes, goat feta cheese  
radish, candied walnuts, shallots & Dijon vinaigrette \$19  
*(add chicken or prawns +\$9)*

### Charred Brussel Sprouts

Spicy toasted pistachios, fresh pomegranate & fig balsamic glaze \$16

### Shrimp & Scallop Cake (GF)

Served with chipotle aioli, Asian slaw & grilled pineapple salsa \$25

### Mussels Congolaise

Mussels in coconut milk, tomato, smoked chili, fennel, lime & cilantro  
Served with grilled baguette \$24

### Lemon & Vodka Prawns

Pacific prawns, squash ravioli, confit tomatoes, lemon vodka beurre blanc \$23

### Gochujang Chicken Wings

Picked daikon & carrot, sesame, scallion  
(Vegan option: sub with cauliflower bites) \$22



## ENTREES

### **Grilled AAA Ribeye Steak**

With potato pave, roasted seasonal vegetables & served with a choice of creamy blue cheese sauce or red wine & shallot demi-glaze \$52

### **Lamb Shank**

Braised in Moroccan spices, fresh mint, dates & apricots.  
Served with potato gratin & roasted seasonal vegetables \$39

### **Braised Beef Short-Ribs**

Served with a variety of mushrooms, bourbon glaze, mashed potatoes & roasted seasonal vegetables \$43

### **Herb Crusted Roasted Chicken**

Rosstown Farms chicken supreme. Served with mushroom and parmesan risotto, roasted root vegetables & a demi-glaze sauce \$38

### **Wild Seafood Linguini**

Selection of fresh seafood with a choice of lemon, caper & dill cream sauce or rustic tomato basil sauce.  
Served with grilled focaccia \$39

### **Filo Wrapped Curried Lentils**

Served with roasted vegetables, butternut squash puree (V) \$28

### **Fish of the Day**

Please ask your server about today's catch \$ MP

*We are honoured to work with the finest local farms, seafood suppliers and artisans, including Grounded Acres Organic Farm, Suncoast Micros, Bruinwood Distillery and Gladiator Wild Seafood. We are always searching for new ways to support and highlight our community.*

*Menu created and handcrafted by Executive Chef Frederic Haut-LaBourdette*