



SMALL PLATES

Fresh soup of the day	11
Classic caesar with lemon, parmesan, croutons	14
Cucumber, fennel and arugula salad, fresh dill, citrus emulsion, feta, pine nuts	16
Pan roasted oyster mushrooms, garlic, porcini and parmesan cream	16
Seared prawns, garlic, bisque, truffle oil	17
House made gnocchi, tomatoes, basil, fresh mozzarella, balsamic	17
Port braised beef croquettes, thyme and dijon aioli, pickled red onion	17
Fresh mussels in: ~ spicy chipotle cream	19
~ house made bacon, tomato, garlic, fennel	19
Seared scallops, spiced celery root puree, chorizo relish	19

ENTREES

Spanish style chickpeas, olives, potatoes, fresh herbs, aged balsamic	23
Port braised beef pappardelle, mushrooms, truffle cream, parmesan	26
Cider braised pork shoulder, aged cheddar polenta, wilted greens	28
Prosciutto wrapped Albacore tuna, corn hash, chimichurri	29
Lamb osso bucco, saffron risotto, gremolata	31
Pacific snapper, trout, mussel and prawn cioppino, fennel, fresh herbs	33
AAA Beef tenderloin, potato pave, stilton butter, port demi glace	~ 6oz 37
	~ 8oz 46