



SMALL PLATES

Fresh soup of the day	12
Classic caesar with lemon, parmesan, croutons	15
Roasted beets, organic greens, pickled pear, pecans, feta, balsamic	17
Pan fried Brussel sprouts, braised pork belly, sesame and fermented chile aioli	17
House made gnocchi, roasted squash, sage, pine nuts, brown butter, goat cheese	18
Seared prawns, oyster mushrooms, lobster bisque, truffle oil	19
Charred calamari, Italian sausage, diavolo sauce, artichoke, fresh basil	20
Fresh mussels in: ~ spicy chipotle cream	22
~ house made bacon, tomato, garlic, fennel	22
Chicago beef tenderloin (rare), sauteed mushrooms, truffle and black garlic aioli, parmesan	22

ENTREES

Roasted squash, coconut curry, toasted cashews, sticky rice	26
Braised beef pappardelle, roasted mushrooms, truffle cream	28
Yarrow Meadows duck leg confit, nugget potatoes, duck farmer sausage	34
Seared Albacore tuna, gochujang braised choy, shiitake, sticky rice, miso gastrique	35
Lamb osso bucco, saffron risotto, gremolata	36
Seared scallops, lobster croquettes, cauliflower cream, truffle oil	36
AAA Beef tenderloin, potato pave, stilton butter, port demi glace	~ 6oz 44
	~ 8oz 56