



Starters

Rocket, Endive & Roasted Pear Salad*
radish, shallot vinaigrette, chives

Roasted Sweet Corn Soup*
crème fraîche, chives

Beef Carpaccio
pickled honey mushrooms, arugula, truffle

Mains

Oven Roasted Chicken Supreme
caramelized onion & parsnip puree, preserved apple, bacon sage jus

Pan Seared Atlantic Salmon*
asparagus risotto, roasted sweet pepper, red wine jus

Grilled 8oz AAA Striploin
haricot vert, roasted fingerling potatoes, cabernet jus

Vegetarian

Potato Gnocchi*
pepperonta, parsley, pecorino

Dessert

house made sorbet with seasonal berries

Warm Apple Gateau Tatin
cinnamon ice cream, candied pecans & apple reduction

Chocolate Mousse
flourless chocolate cake, praline caramel, malt crumble, Ovaltine ice cream

\$39.95 per person
(Excluding tax & gratuity)

*INDICATES THAT THIS DISH IS VEGETARIAN
OR
CAN BE PREPARED AS A VEGETARIAN DISH

Rocket, Endive & Roasted Pear Salad*
radish, shallot vinaigrette, chives

9

Roasted Sweet Corn Soup*
bacon & lobster brandade, crème fraîche

9

Pan Seared Foie Gras
preserved peaches, vanilla, thyme, pink peppercorn

19

Roasted Beet Salad*
roaring forties, hazelnuts, beet vinaigrette

12

Pan Seared Scallop
confit pork belly, beluga lentils, smoked hock broth, scallion

17

Roasted Autumn Squash Tart*
caramelized onion, la sauvagine, roasted pumpkin seeds, tender greens, balsamic

15

Beef Carpaccio
pickled honey mushrooms, arugula, truffle

15

Potato Gnocchi*
smoked Pepperonata, parsley, pecorino

19

Beef Cheek Papardelle
house made noodles, sweet pea puree, mushrooms, truffle

23

Butter Poached Lobster
creamed leek raviolo, sweet pea tarragon sauce, espellete pepper

34

Pan Seared Duck Breast
confit of leg, smoked cheddar polenta, broccoli rabe, & cider jus

30

Apple & Chestnut Stuffed Chicken
caramelized onion & parsnip puree, preserved apple, bacon sage jus

26

Pan Seared Striped Bass
gnocchi, foraged mushrooms, roasted sweet pepper, red wine jus

26

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STEAK

WE ARE PROUD TO SERVE PREMIUM QUALITY IN HOUSE AGED BEEF.
ALL STEAKS HAVE BEEN AGED FOR MINIMUM OF 6-8 WEEKS.

All steaks are accompanied by glazed asparagus, potato croquette & marrow bone

8oz "AAA" Tenderloin **36**

12oz "AAA" Striploin **39**

STEAKS INCLUDE YOUR CHOICE OF ONE OF THE FOLLOWING SAUCES:

Cabernet Veal Jus Mushroom Fricasse

ADDITIONAL SAUCES 3

SIDES

Home Style Frites*

HERB AIOLI

5

Sautéed Mixed Vegetables*

DAILY SELECTION

6

Fingerling Potatoes*

LEMON & FRESH HERBS

6

Crispy Asparagus*

LEMON AIOLI

6

Executive Chef Gaetano Ferrera

Sous Chef Jamie C Robb