



WINTER MENU

Soup 6/8
Daily creation

Oysters MP
Lemon, horseradish, mignonette

Savoury Fritters 15
Ask your server for the daily selection

Maple + Blueberry Sage Rolls 15
Frisee and radish salad, buttermilk cream,
cranberry relish, mustard vinaigrette

Winter Salad 13
Farro, pickled cranberries, goat cheese, arugula,
roasted pecans, fig vinaigrette

Sticky Pickled Duck Wings 17
Honey + Szechuan vinaigrette, sugared chilis,
toasted sesame, radish scallion salad

Cheese Plate 22 | Charcuterie 25

Beef Tenderloin MP (\$55-\$65)
Horseradish parmesan crust, Pommes Paillason,
creamed spinach, jus

Lamb Shank 36
Tomato and wine braised, warm curried cous cous and
vegetable salad, garlic rapini, pomegranate jus

Cornish Hen 33
Leek and mushroom bread pudding, parsnip puree,
crispy brussel sprouts, dark chicken jus

Salmon 35
Dill and mustard Beurre Blanc, fennel and celery root slaw,
toasted rye spaetzle, pickled pearl onions

Agnolotti 29
Manchego and almond stuffing, hot olive and garlic sauce,
olive oil

Dinner prices include fresh bread and butter

We offer a variety of house made desserts daily

Executive Chef Aaron Lynn, Sous Chef Josh Gardner Costa



WINTER DESSERTS

Sticky Toffee Pudding
Rum toffee sauce and creme fraiche

Arancini
Arborio rice, white chocolate, Christmas
spice, rum raisins, raspberry sauce

Dark Chocolate Espresso Crème Brulée
Ask your server for the daily selection

Desserts and coffee/tea—additional \$12 per
person

All prices are plus tax and gratuity