

to start

**Blue Crab Salad \$16**

farro - grapes - chickpeas - watercress

**Spiced Seared Prawns \$14**

tomato - roast fingerlings - corn - chorizo

**Burrata Caprese Salad \$15**

heirloom tomatoes - balsamic vinegar - basil - baguette

**Yellowfin Tuna Poke \$13**

sesame - pistachio - artisan greens (gf)

**Scallop Vol Au Vent \$15**

puff pastry - white wine cream

**Beef Tartare \$14**

marinated beef tenderloin - egg yolk - crostini

**Baked Brie \$13**

figs - chimichurri - flatbread

**House Made Bread & Butter**

2 people \$4

*add \$2 per person*

18% gratuity added for groups of 8 or more  
(gf) gluten free

main course

**Crispy Black Cod \$39**

ginger tamari glaze - shiitake wild rice (gf)

**6 oz Grilled Beef Tenderloin \$40**

green peppercorn demi - pomme frites (gf)

**Langostino Risotto \$24**

sweet peas - corn (gf)

**Duck Confit \$30**

wild mushroom gnocchi

**Grilled Rosemary Sturgeon \$34**

warm potato salad (gf)

**Lamb Tenderloin \$38**

mustard - farro - fennel - pomegranate

**Vermicelli Noodle Bowl \$22**

**add chicken - salmon - prawns \$10**

poached egg - shimeji & enoki mushroom - pickled vegetable (gf)

**Moroccan Spiced Tagine \$22**

**add chicken - salmon - prawns \$10**

Israeli couscous - yams - figs - cauliflower -  
onions - peppers - zucchini - coconut milk