

WINTER 3-COURSE PRIX FIXE MENU \$45 per person

first course CHOOSE ONE

- PRAWN WONTON SOUP** wild prawn, coconut-thai curry broth, pickled red onion, cilantro, crispy chicken skin
- MAPLE + APPLE GLAZED PORK BELLY** pumpkin spiced purée, honey crisp, kale **GF**
- MUSHROOM + SOURDOUGH CRISP** mushroom-cashew pâté, king oyster, chives, salsa verde **VE**
- CAESAR SALAD** romaine, roasted garlic-anchovy dressing, grana padano, sourdough croutons, chimichurri cream
- GOATS CHEESE ESPUMA + CUCUMBER SALAD** roasted pistachio, chive oil, aged balsamic, yuzu pearls **V GF**

second course CHOOSE ONE

- PAN SEARED BROME LAKE DUCK BREAST** currant reduction, savoy cabbage, yam purée, crispy kale, hazelnut **GF**
- ROASTED CHICKEN BREAST** roasted beetroot, beetroot purée, ricotta stuffed butternut squash, pumpkin seeds **GF**
- PAN SEARED STEELHEAD** young potatoes, puttanesca sauce, charred broccolini **GF**
- SMOKED TEMPEH + CREAMY POLENTA** roasted beets, salsa verde, gremolata **GF VE**
- LAMB PAPPARDELLE** braised lamb shoulder ragout, blue cheese, parsley
- 6oz FLAT IRON (+5)** yam purée, king oyster mushroom, port wine demi glace **GF**
- 14oz AAA RIBEYE (+39)** yam purée, king oyster mushroom, port wine demi glace **GF**

third course CHOOSE ONE

- RASPBERRY CROFFLE**
vanilla ice cream, pink pepper, mint
- GIANDUJA + YUZU**
praline noisette crunch, espresso gelato
- PEANUT BUTTER BLONDIE**
strawberry jam + sorbet, meringue, caramelized onion, caramelized peanuts **VE**
- TÊTE DE MOINE CHEESE**
curried honey crisp apple, pickled red onion, roasted hazelnuts **GF**
- CHOCOLATES**
3 pieces, assorted flavours (additional +3.5 per piece)
- SORBET**
vegan sorbet from our friends at Lucia Gelato **VE**

sides

- HOUSE BAKED BREAD SELECTION** 9
sourdough, focaccia, vegan brioche, sundried tomato **V**
- PARMESAN FRIES** 7
garlic, rosemary, sea salt
- TRUFFLE MASHED POTATOES** 9
crispy onion, scallions **GF**
- CRISPY BRUSSELS SPROUTS** 9
maple + apple glazed **GF DF**
- CHARRED BROCCOLINI** 9
roasted almonds **GF DF**
- ROASTED KING OYSTER MUSHROOMS** 9
salsa verde **GF**
- GRILLED WILD PRAWNS** 12
3pc, garlic, parsley



We proudly use local + Canadian product, as available. Our kitchen contains nuts, soy, wheat and other known allergens. Please advise your server of any known allergies. Prices subject to applicable taxes and gratuity (18% gratuity added for groups of 6 and larger). We ask all guests to kindly respect our maximum 6 checks per table.

VE = VEGAN GF = GLUTEN FRIENDLY DF = DAIRY FREE V = VEGETARIAN