
STARTER.

SMOKED SALMON BISQUE

house smoked wild sockeye, scallion crème fraîche

OR

QUINOA SALAD

braised quinoa, organic kale, spinach, arugula, carrot curls, spiced toasted almonds, sundried cherries, crumbled feta, lemon raspberry vinaigrette

OR

WAGYU BEEF CARPACCIO

baby arugula salad, shaved grana padano, crispy capers, truffle aioli

ENTREE.

WEST COAST BOUILLABAISSSE

pan seared ling cod, prawns, mussels, fruit de mer, tomato fennel broth, grilled focaccia

OR

RACK OF LAMB

grass fed lamb, leek ementhal potato gratin, daily vegetables, shiraz demi-glace

OR

CHICKEN MARSALA

sous vide local chicken, daily vegetables, handmade herb gnocchi, wild mushroom marsala sauce

OR

COCONUT RED LENTIL CURRY

grilled tofu, authentic indian spiced sauce, jasmine rice, bell peppers, toasted spicy almonds, grilled naan

DESSERT

CRÈME BRÛLÉE

fresh berry & french macaron

OR

HAZELNUT TORTE

decadent chocolate cake, amaretto glaze, raspberry coulis, vanilla bean gelato
