

STARTER

Soup Du Jour	\$10
Ask for today's choice	
Montpelier Ahi Tuna Tartar	\$18
Wakame Seaweed, Avocado, Wasabi Mayo, Soy Coulis	
Beef Carpaccio	\$16
Garlic Oil, Bread Crisp, Spiced Tomato Tartar, Aged Parmesan Cheese	
Charred Watermelon & Feta Cheese Salad.	\$14
Hydroponic Greens, Crispy Bread, Cucumbers, Lemon Oil	
Spiced Shrimp & Fried Plantain	\$19
Avocado, Fresh Herbs, Mango Coconut Gastrique	
Pickled Pumpkin Salad	\$16
Goat Cheese Curd, Candied Walnuts, Mixed Greens, Balsamic Reduction	
Pan Seared Diver Scallops.	\$22
Infused Bacon Lentils, Smoked Carrots, Drizzled Herb Infused Oil	
Tropical Quinoa Salad	\$16
Roasted Beets, Peanut Bits, Grilled Pineapple, Lemon Coconut Dressing	

FROM THE SEA

Crusted Wahoo Loin	\$34
Spinach, Roasted Pumpkin, Crisp Black Rice, Burnt Butter Ginger Soy	
Seared Halibut Cheeks	\$42
Mashed Cauliflower, Vegetable Medley, Lemon Grass Beurre Blanc	
Garlic Basted Grilled Lobster Tail	\$44
Preserve Lemon Risotto, Cherry Tomatoes, Lobster Bisque Cream	

FROM THE LAND

Pistachio Roasted Lamb Rack	\$42
Sweet Potato Croquette, Spiced Red Onions, Beetroot, Demi-Glace	
Duck Leg Confit	\$38
Potato Cake, Vegetable Medley, Orange Segments, Spiced Jus	
Grilled Beef Tenderloin	\$52
Wild Mushroom Duxelle Wrapped Cannelloni, Demi-Glace, Sweet Peas	
Sous Vide Chicken Breast	\$32
Chorizo Sautéed New Potatoes, Herb Salsa Verde, Charred Broccoli Florets	

HOMEMADE PASTA & RISOTTO

Fried Risotto	\$24
Shaved Parmesan Cheese, Chunky Tomato Sauce, Garlic Herb Crumble	
Lemon Pappardelle	\$26
Cherry Tomatoes, Mushrooms, Parmesan Cheese, Fresh Lemon Zest	
Roasted Pumpkin Ravioli	\$26
Wilted Spinach, Brown Butter, Shaved Parmesan, Toasted Pistachio	