

### STARTER

|  |      |
|--|------|
| <b>Soup Du Jour</b>  | \$10 |
| Ask for today's choice   |      |
| <b>Pan Seared Tuna Tataki</b>   | \$20 |
| Wakame Seaweed, Avocado Cream, Soy Sauce Coulis, Sesame Crackers   |      |
| <b>Charred Beetroot &amp; Citrus Salad</b>    | \$15 |
| Feta Cheese, Roasted Carrot, Candied Walnuts, Sorrel Vinaigrette   |      |
| <b>Cured Spiced Shrimp</b>    | \$19 |
| Torched Watermelon, Passion Fruit, Sweet Peas, Vanilla Cream   |      |
| <b>Burnt Sugar Squash Salad</b>   | \$16 |
| Quinoa Crumble, Pickled Sweet Raisin, Sliced Fennel, Mustard Dressing  |      |
| <b>Crispy Pork Belly</b>   | \$18 |
| Cauliflower Puree, Apples, Star Anise & Sriracha Honey, Savory Crumble   |      |




### HOMEMADE PASTA & RISOTTO

|   |      |
|---|------|
| <b>Black Truffle Risotto</b>  | \$24 |
| Zest Cured Egg Yolk, Caramelize Bacon Crisp, Fresh Cracked Black Pepper   |      |
| <b>Spinach &amp; Basil Stuffed Ravioli</b>   | \$26 |
| Smoked Garlic Cream, Sun Blushed Tomatoes, Olive Dust   |      |
| <b>Baked Sweet Potato &amp; Tarragon Gnocchi</b>   | \$22 |
| Tamarind Butter, Toasted Almonds, Spinach Cream, Cauliflower Chips  |      |

### FROM THE SEA

|   |      |
|---|------|
| <b>Panko Crusted Wahoo Loin</b>                       | \$32 |
| Creamy Pumpkin Polenta, Spinach, Coconut Chili Sauce  |      |
| <b>Homemade Lemon Fettuccine with Spiny Lobster</b>   | \$48 |
| Aged Parmesan Cheese, Basil, Cherry Tomato, White Wine Cream  |      |
| <b>Butter Poached Mahi Mahi &amp; Shrimp Duo</b>   | \$34 |
| Vegetable Julienne, Pickled Melon, Ginger & Lemon Grass Broth   |      |

### FROM THE LAND

|  |      |
|--|------|
| <b>Oatmeal Crusted Rack of Lamb</b>   | \$47 |
| Carrot & Sweet Potato Spread, Braised Cabbage, Cranberry Demi-Glaze  |      |
| <b>Butter Basted Beef Tenderloin</b>  | \$52 |
| Roasted Onion Puree, Gilled Vegetables, Potato Cake, Cabernet Reduction  |      |
| <b>Bacon Wrapped Chicken Breast</b>   | \$30 |
| Wild Rice, Charred Turmeric Cauliflower, Curry Beurre Blanc  |      |



Vegan



Vegetarian



Dairy



Soy Bean



Gluten



No Gluten