

STARTERS

BUTTERNUT AND BURRATA SALAD 24
Treviso, Brown Butter, Pepitas Miso Dressing

SHRIMP PATTIES (RISSOIS) 14
Charcuterie Aioli, Ham Crumb

BLUEFIN TUNA TARTARE..... 26
Confit Ginger and Shallot Dressing, Lovage, Tare Jelly, Tapioca Nori Puffs

CHICKEN LIVER AND FOIE GRAS PARFAIT.....19
Elderflower, Forced Rhubarb, White Port

LUNCH WEDGE SALAD 14
Buttermilk Ranch, Avocado, Pickled Onion, Sesame Seed, Fried Green Tomato

Add Chicken 10

COMTÉ SOLDIER (1pc)..... 8
Brown Butter Crumb, Raw Honey, Black Perigord Truffle

LUNCH

AVOCADO MOSAIC..... 21
Smoked Salt, Raw Honey, Ancho Chilli Tajin, Breakfast Potato, Salad
Add Poached Egg 3

FRENCH OMELETTE 23
Baby Leek, Mushroom Duxelle, Comté, Salad, Breakfast Potato

PUMPKIN SEED AND PARISIAN GNOCCHI..... 30
Braised King Oyster, Sprouting Spring Greens, Parmesan Espuma

DOUBLE CHEESE SMASHBURGER 23
Smoked Cheddar, Secret Sauce, Pickles, Sesame Milk Bun, Frites
Add Bacon..... 4

STEELHEAD TROUT 34
Salt Baked Celeriac, Charred Courgette, Fried Globe Artichoke, Ver Blanc

FORT MACLEOD A.B RIBEYE..... 42
Caramelized Cauliflower Puree, "KFC" Spiced Maitake Mushroom, Sauce Bordelaise, Seasonal Tomato, Chimichurri

FOR THE TABLE

WARM MARINATED OLIVES 11

PARKER ROLL..... 8
Whipped Butter, Rosemary Salt

EAST COAST OYSTERS (6pc).. 24
Lemon, Charred Jalapeño Mignonette

JUMBO TIGER PRAWN

COCKTAIL..... 24
Coctel de Camarones

DESSERT

LEMON SEMIFREDDO 12
Rhubarb Jelly, Honey Sugar

THREE LAYER BIRTHDAY CAKE 12
Buttercream, Rainbow Sprinkles

MADELEINES..... 9
Brown Butter Custard

CHOCOLATE AND SALTED CARAMEL TART 12
Vanilla Ice Cream

Please inform us of any allergies or dietary requirements

A 20% gratuity may be added to any groups of six people or more.