



DINNER MENU

Please choose 1 of the following starters:

Kabocha squash soup, crisp pancetta, fried sage

Pear and parsnip potage, smoked duck breast

Chilled white gazpacho, shaved fennel, white grape, toasted almond salad

Greens, picked herbs, watermelon radish, crisp apple, shaved kohlrabi, hazelnuts, lemon

Shiraz, rosemary poached pear tartlet, gorgonzola cream, greens, pomegranate gastrique – *add \$5*

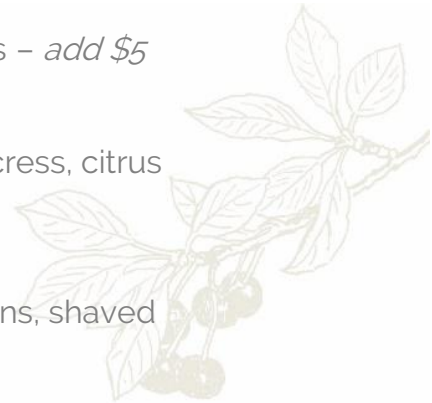
Sugar snap pea risotto, lemon butter, smoked trout, pea shoots – *add \$5*

Shaved heirloom beetroot, citrus, pistachio, goat cheese, watercress, citrus ginger vinaigrette – *add \$2*

Hearts of romaine, white anchovy, fried capers, buttered croutons, shaved parmesan, quail egg, double smoked bacon

Lobster, shrimp, salmon ravioli, lemongrass cream, wilted spinach, tomato concasse – *add \$9*

Sweet and bitter greens, oven-dried grapes, Fourme d'Ambert, candied walnuts, lemon vinaigrette





*Please choose 1 of the following
mains:*

Red-wine braised short rib, roast sea salt and herbs fingerling potatoes,
braising jus, roasted roots – *add \$5*



Horseradish-cruste salmon, potato galette, warm salad of haricot verts,
mushroom, broad beans, Brussel sprouts, veal jus



Ontario rack of lamb, truffled white bean puree, porcini, slow roasted Roma,
Swiss chard, lamb jus – *add \$6*



Braised and roasted chicken, pearl onions, lardons, mushrooms, fondant
potato, butternut puree, spinach, natural red wine jus



Herb-cruste AAA tenderloin, celery root puree, spinach mushroom sautéed,
red wine demi, fresh grated horseradish – *add \$6*



Supreme of chicken, tarragon spinach stuffing, vermouth orange butter sauce,
forest mushroom risotto cake, market vegetables



Pan-fried halibut, braised fennel and leek, roasted fingerlings, saffron emulsion
– *add \$15*





Mains (contd)

Chicken roulade, mushrooms, leeks, sweet potato dauphinoise, French green beans, pancetta lemon jus



Skin-roasted branzino, fried cauliflower, poached grapes, capers, faro, natural jus – *add \$5*



Tarragon panko crusted salmon, citrus beurre blanc, new potato, sauteed fennel, savoy, pancetta



Crispy pork belly, roasted pork loin, roast apple, parsnip puree, cider agro dolce, black kale





*Please choose from the following
desserts:*

Flourless chocolate torte, hazelnuts, citrus, orange Cointreau crema

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Shiraz poached pear, spiced date and nut stuffing, dark chocolate sauce

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Ricotta orange tart, blackberry gelato, lavender tuile

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Caramel pots de crème, double chocolate crackle cookie

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Seasonal fruit crostada, vanilla bean ice cream, broken praline

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Upside down gingerbread cake, caramelized apples, cider brandy crème

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Vanilla pannacotta, elderflower poached fruits, pistachios, meringues

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Sticky toffee pudding, orange caramel rum sauce, candied kumquats

Starting at \$52 per person
All dinners include:
Assorted breads and butter

Surcharge of \$5 per person for dinners under 8 people

