



## SOUP

*All soups served with warm garlic parmesan chive baguette, olive oil, balsamic vinegar, whipped butter. Order a single serving or the (24oz) to share.*

### **Seafood, Bacon & Roasted Corn Chowder 12 (12oz) 21 (24oz)**

Rich, creamy seafood and corn chowder finished with lemon oil and fresh pea shoots.

### **Baked French Onion Soup 12(12oz) 21 (24oz)**

Caramelized yellow & red onions, leek, red wine, beef broth and smoked cheddar cheese garlic crouton.

### **Soup de Jour 7(12oz) 12 (24oz)**

Chef inspired daily prepared soup

## SALADS

### **Warm Quinoa Salad 16**

Roasted root vegetables, quinoa, spinach and tomatoes tossed in herb balsamic vinaigrette

### **Fresh Tuscan Salad 14**

Feta cheese, cucumber, carrots, Heirloom cherry tomatoes, candied pecans and apple cider vinaigrette.

### **Evergreen Caesar Salad 16**

Fresh Romaine lettuce wedge topped with double smoked bacon, brioche croutons, finished with garlic and parmesan dressing.

**Add Grilled Chicken Breast. 10**

**Add Garlic Sautéed Prawns 13**

## Appetizers

### **Salmon Cakes 22**

Fresh breaded salmon cakes, saffron, lemon and tarragon aioli served with fennel, tomato and micro green salad.

### **Baked double cream Brie cheese 19 (Perfect for Sharing)**

Philo pastry wrapped Brie cheese baked with candied pecans, spicy pickled vegetables, fresh baked parmesan chive baguette.

### **Arancini 15**

Leek and lemon fried risotto balls, parmesan, Pomodoro sauce.

**Above prices do not include 5% GST. Parties of 6 or more are subject to an auto gratuity of 18%**



## Pasta

### **Baked Lobster Truffle Mac & Cheese 31**

Atlantic lobster tossed with cavatappi in a smoked cheddar cheese sauce topped with toasted paprika panko breadcrumbs. Finished with truffle oil.

### **Wild game Bolognese 31**

Classically prepared bolognese, slow braised game ragu, rigatoni, parmesan cream, crushed chilli.

### **Spinach and Ricotta Manicotti 26**

Garlic sautéed spinach, ricotta, mozzarella, rolled in fresh pasta. Topped with fresh Pomodoro sauce, garnished with Grana Padano.

## MAIN

### **Grilled Wild Boar Chop 39**

Confit baby potatoes, roasted beet puree, grilled seasonal vegetables, veal jus and blueberry chutney.

### **Braised Wild Game 48**

Slow braised game, sweet potato puree, bacon and baby potato hash, grilled seasonal vegetables with a mushroom jus.

### **Herb Crusted Icelandic Salmon 36**

Pan seared salmon filet, grilled seasonal vegetables, leek, lemon and olive risotto, assorted shoots finished with herb oil.

### **8oz Sirloin Steak 48**

Grilled sirloin steak, blue cheese crumble, Yukon gold potato puree, grilled seasonal vegetables with a shallot & port jus.

### **Classic Vegan Ratatouille 26**

Herb and truffle polenta cake, classically prepared French ratatouille, tomato braised garden vegetable stew.

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