



spring restaurant week

\$46 per person

includes starter, entree & dessert
(plus tax + gratuity)

- sunday april 7th to sunday april 14th -

STARTER

- choice of one -

vegan parsnip pottage

*slow cooked soup +
hazelnut + garlic crouton*

wagyu churrasco

*skewered & grilled wagyu steak cuts +
chimichurri + marinated peppers*

vegan gem & kale salad

a revived caesar salad

sautéed lump crab cake

shaved fennel + rosemary aioli

chilled atlantic coast octopus

beets + spuds + spring chermoula

MAIN

- choice of one -

tagliatelle verde é lamb ragu

*australian lamb & sun dried tomato sauce +
hand cut spinach pasta + sumac + ricotta*

dry aged crescent farms duck breast

indian neck carrot "hash"

pressé of wagyu beef cheek

first of the season asparagus + yam

new bedford scallops

*spinach + lentils + preserved lemon +
champagne buerre blanc*

vegan spring inspired paella

"chorizo" tofu + bomba rice + saffron

DESSERT

- CHOOSE ONE FROM OUR DAILY SELECTION -

ALSO SERVING
OUR SMALL PLATES MENU

