



Restaurant Week Spring 2023

37\$ pp

Starters

**Feta & Tomato Salad**

Pickled Shallots, Fresh Herbs, Basil Oil & Aged Balsamic Glaze

**Calamari Arrabiata**

Spicy Tomato Sauce, Pickled Chilis, Basil leaves

**Strawberry Salad**

Baby Spinach, Endive Spears, Toasted Hazelnuts & Prosciutto

**Roasted Curry Cauliflower**

Toasted Pine Nuts, Mint, Harissa Coconut Emulsion

Mains

**Wild Mushroom Agnolotti**

Spring Peas, Fava Beans, Morel Mushrooms & Saffron Broth

**Roasted Chicken Breast**

Crispy Bacon, Baby Potatoes, Asparagus, Pesto & Basil Oil

**Poached Cod Fillet (+3\$)**

Charred Bok Choy, Celery Root Puree, Smoked Trout Roe

**Grilled Bison Skirt Steak (+6\$)**

Tomato Confit, Shallots, Pommes Pailles, Chimichurri & Chives

Desserts

**S'more Parfait**

Graham Cracker Blondie, Toasted Marshmallow, Chocolate Sauce

**Brown Butter Carrot Cake**

Cream Cheese Frosting, Caramelized White Chocolate Ganache, Candied Pecans

**Sorbet by the scoop**

