



DINNER MENU

5PM – close

CHARCUTERIE BOARDS

Daily selection of charcuterie and cheese

One item – 10 | Three items – 26 | Five items – 39

SNACKS

Spiced Nuts – 8

Marinated Olives – 10

Truffle Popcorn – 8

SHARING

Bread Selection from Bad Dog Bakery – 11

caramelized onion and crispy shallots
butter, extra virgin olive oil

Anchovies – 10

sourdough, salsa verde, lemon zest

Bruschetta – 14

tomatoes, fresh basil

Chicken Liver Mousse – 14

house pickled veggies, bread

Prawn Bake – 19

cherry tomatoes, lemon, feta, bread

Burrata – 26

chef's daily garnish and bread

Bleu d'Auvergne Soufflé – 21

double baked, blue cheese, aragula and pear

SALADS

Couscous Snap Pea Salad – 19

turmeric pearl couscous, tomatoes, corn
add halloumi cheese – 4

Radicchio & Orange – 19

toasted almonds
add blue cheese – 4

Arugula & Pear – 18

feta, pumpkin seeds, vinaigrette

PASTA

Daily selection of charcuterie and cheese

Authentic Carbonara – 27

rigatoni, guanciale, pecorino romano

Bolognese – 27

papardelle, parmigiano

Gnocchi – 30

spinach pesto, almonds, sundried tomatoes

MAINS

Duck Confit – 31

turmeric pearl couscous, snap peas, corn
add a second leg – 10

Maquerel – 32

smoked cauliflower purée, onions, raisins,
pine nuts, black kale

Mushroom Tart – 25

puff pastry, manchego, salad

FAMILY STYLE MENU

60 / person

4 courses

DESSERTS

Coconut Pannacotta – 10

raspberry coulis

Crème Brûlée – 12

maple syrup

Dark Chocolate Mousse – 11

whipped cream, white chocolate