



CHARCUTERIE BOARDS

One Item – 10 / Three Items – 24 / Five Items – 36

daily selection of charcuterie and cheese

SNACKS

Spiced Nuts - 7

Marinated Olives - 9

Truffle Popcorn - 8

SHARING

Bad Dog Bakery Bread Selection - 10

smoked paprika 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, arugula and pear

SALADS

Quinoa Salad - 19

tomato, cucumber, avocado, shallots

add feta cheese - 2

Radicchio & Orange - 19

toasted almonds

add blue cheese - 4

Arugula & Pear - 18

feta, pumpkin seeds

PASTA

gluten-free options available

Authentic Carbonara - 26

rigatoni, guanciale, pecorino romano

Bolognese - 26

pappardelle, parmigiano

Gnocchi - 29

spinach pesto, almonds, sundried tomatoes

MAINS

Duck Confit – 29

turmeric pearl couscous, snap peas, corn

add a second leg - 10

Seared Tuna - 29

chickpea tomato ragu, capers, gremolata

Mushroom Onion Tart - 23

puff pastry, manchego, salad

CHEF'S MENU

60 / person

let our Chef craft your
four course meal

DESSERTS

Coconut Pannacotta - 10

raspberry coulis, white chocolate

Crème Brûlée - 12

maple syrup

Dark Chocolate Mousse - 11

whipped cream, white chocolate