



 **BAR / SNACK MENU**

Oysters - \$2.75

Cheese Plate - \$29

*Choose 3 for \$45*

\$15

Acorn Creek Tomatoes, Burrata, Sunflower

Butter Roasted Cauliflower, Tahini, Green Peppercorns

Local lettuces, Caper Vinaigrette, Ricotta Toasts

Grilled Broccoli, Corn Relish, Miso Yoghurt

\$18

Foie & Chicken Liver Mousse, Cranberry, Toasts

Yellowtail Tuna Ceviche, Tempura, Citrus Soy

Squash Bigoli, Brussels Sprouts, Parmesan, Truffle

Pork Belly, Glazed Plums, Peanuts, Chilies

Fresh Pappardelle, Local Ham, Tarragon, Parmesan

Sautéed Mushroom, Gougère, Crème Fraiche, Beemster Cheese

\$28

Pulled Lamb, Antipasto, Mint Yoghurt, Grilled Pita *\*For 2*

\$35

**MAINS** 

Beef Striploin, Ricotta Gnudi, Onion Soubise

Roast Duck Breast, Squash & Beet Pastry, Hakurei Turnips, Blueberries

Seared Scallops, Saffron Veloute, Matane Shrimp Fritter, Yu Choy

\$30 

Celeriac Mezzelune Ravioli, Kale, Parmesan, Pecans, Parsley, Red Wine Butter