



## starter - \$18

GRILLED OCTOPUS *fingerling potato, chorizo, smoked paprika purée, celery*

TANDOORI CORNISH HEN *marinated cucumber, gremolata*

## salad - \$18

BEETS *vanilla roasted, zaatar spiced yogurt, walnut relish, sprouts*

"GREEN SALAD" *herbs, crunchy peas, lime, pumpkin seed oil, chayote*

## sandwich - \$18

DUCK PASTRAMI *mulberry jam, kohlrabi kraut  
with choice of: fries, collard greens or kale salad*

## main

CURED PORK BELLY

\$22

*Thai style vegetables, spicy peanut brittle*

DUCK CONFIT

\$20

*5 spice consomme, brussel leaves, quince*

SEARED COD

\$25

*Gai lan, soy beans, kabocha, veal jus*

## wine

		2 oz	5 oz	8 oz	Bottle
White	CAL - Engima, Chardonnay	\$3.5	\$7.5	\$12	\$32
Red	CAL - Carnivor, Cabernet Sauvignon	\$4	\$8.5	\$13	\$35



## dessert - \$8.5

CRÈME BRÛLÉE

LEMON SABAYON TART *with raspberry coulis*

HOUSE MADE ICE CREAM OR SORBET

CHOCOLATE HAZEL NUT DOME CAKE *with crème anglaise*

PECAN PIE *with warm caramel sauce*

VANILLA CHEESECAKE *with strawberry coulis*

SEASONAL FRUIT PLATE

## feature dessert - \$9.5

OLIVE OIL CAKE *with candied kumquats, basil ice-cream*

## feature cocktail - \$11

EXHALE *woodford reserve bourbon, lillet rouge, crème de cacao, lemon juice*

ROMANCE *Dillon's gin, blonde lillet, St.Germaine, white crème de cacao, fresh lime juice*