



## to start & share

<b>tomato &amp; garlic bisque</b> {GF} – in house smoked tomatoes with garlic chips, basil pesto & crème fraiche	8
<b>caesar salad</b> – romaine hearts, bacon, roast garlic aioli, crisp fried capers with parmesan & crisp biscuit croutons	11
<b>rustica salad</b> {GF} – arugula, beet greens & baby kale with foraged mushrooms, done 3 ways & dijon champagne vinaigrette	11
<b>nicoise salad</b> {GF} – mixed greens, tomatoes, green beans, pickled potatoes, shallots & nicoise olives with creamy mimosa dressing	12

### add to any salad:

5oz. bbq chicken – 7 | 3 chilli prawns – 10 | 4oz. rare seared tuna – 12 | 5oz. black angus ny steak – 10

---

## small plates

<b>grilled calamari</b> {GF} – with sun dried tomatoes, almonds, olives, herbs & romesco sauce	14
<b>tuna tacos</b> – rare seared albacore tuna, creamy fennel & apple slaw, with black bean salsa, avocado puree on corn flour tortillas	16
<b>prawns diablo</b> {GF} – chilled chili prawns, pickled horseradish tomato with cilantro & crème fraiche	16
<b>sea scallops</b> {GF} – pan roasted sea scallops, maple pork belly, with celeriac, sour apple puree & crisp fried celery leaves	18



**large plates** – *all items below are served with a community bowl of “market” vegetables*

<b>arrabbiata pasta</b> – penne noodles with smoked chili tomatoes, bacon, black garlic pesto & parmesan shards	22
<b>beet strudel</b> – honey roasted golden beets, quinoa & goat cheese wrapped in phyllo pastry with ginger, beet & basil puree on nicoise salad	26
<b>cod &amp; chips</b> – arrowhead 83 honey beer battered cod with malt vinegar glaze, caper aioli & shoestring fries	1pc. 16 2pc. 20
<b>the burger</b> – half pound beef chuck patty & cheddar fondue on brioche bun with lettuce, tomato, crisp onions & dijon aioli	18
<b>salmon</b> – 6oz salmon filet poached in champagne broth, dijon mustard pearl glaze with barley & butternut squash risotto	28
<b>chicken supreme</b> – chipotle bbq chicken with drunken braised beans & jalapeno corn bread	30
<b>duck marsala</b> – duck scallopini, with marsala beurre blanc, herb spätzle & charred lemons	34
<b>bison shortribs</b> – bison shortrib bourguignon, mushroom stew, beer cured pork belly & truffle smashed potatoes	36
<b>lamb duo</b> – half lamb rack with lamb shank, tomato & kale ragout, creamy polenta & minted pistachio gremolata	38
<b>beef tenderloin</b> – 6oz beef tenderloin with mushroom demi-glace & truffle smashed potatoes	40
<b>beef ny striploin</b> – 10oz ny striploin with classic demi-glace lobster bernaise & herb roasted potatoes	48

**sides**

garlic & mushrooms – 6 | 3 grilled prawns – 10 | sea scallops – 10 | lobster béarnaise – 12