
D I N N E R

STARTERS

Peach and Bocconcini Salad

Arugula, candied walnuts, raspberry vinaigrette
(VG)(GF)(N)

4pcs Oyster Bienville

Shellfish sauce, fine herbs, parmesan crust

Compressed Watermelon

Feta, quail egg, kataifi, pistachio, honey-lime syrup
(VG)(N)

MAINS AND ROASTS

Atlantic Scallops and Jumbo Shrimp

Crispy polenta, swiss chard, chorizo sauce
(GF)

6oz AAA Beef Tenderloin

Potato fondant, Ferme de la Rivière mushroom, pearl onion, beetroot, black garlic jus
(GF)

Seared Duck Breast and Crispy Leg Croquette

Summer squash, sweet potato purée
fennel, blackberry gastrique

Herb Crusted Lamb Rack

Sunchoke purée, roasted eggplant, chermoula, smoked jus
(GF)

Ricotta and Spinach Fazzoletti

Grilled summer vegetables, Ferme de la Rivière mushroom, romesco sauce
(VG)(N)

TO SHARE

32oz AAA Black Angus Côte de Boeuf

Glazed seasonal vegetables
(GF)

Includes a selection of 2 additional side dishes

SIDES

Glazed carrots
Mixed mushrooms
Garlic parmesan fries
Potato purée
Sauteed asparagus

Legend: (GF) Gluten Free, (DF) Dairy Free, (V) Vegan, (VG) Vegetarian, (N) Nuts, (P) Pork

Please advise our staff of any food allergies and dietary restrictions so that we can accommodate.