



STARTERS

Wild Mushroom Bisque

Crouton - Creme Fraiche - Parsley - Truffle Oil

\$15

Love & Rocket Salad

Arugula - Feta - Fennel - Sherry Vinaigrette - Preserved Lemon

\$14

Baby Wedge Salad

Tomato - Blue Cheese - Bacon - Egg - Buttermilk Dressing

\$15

Cheese Plate

Selection of Domestic & Imported Cheeses - Nuts - Toast - Jam

\$22

Beef Carpaccio

Quail Egg - Shallots - Capers - Truffle Aioli - Parmesan - Crostini

\$22

Ahi Tartare

Avocado - Mango - Creme Fraiche - Curry Oil - Plantain Chip

\$23

½ Lobster Thermidor

Blue Crab - Brie - Bechamel - Basil Oil

\$24

Locally Inspired Cuisine – Modern Taste – Historic Charm



MAIN

Three Cheese Agnolotti

Mushrooms - Spinach - Squash Pappardelle - Heirloom Tomato Sauce
\$29

Coffee Rubbed Pork Tenderloin

Sweet Potato Hash - Apple Cider Gastrique - Green Apple Salad
\$32

Salmon

Smashed Cauliflower - Asparagus - Orange Beurre Blanc
\$34

Duck - Duck - No Goose

Duck Confit - Duck Breast - Gooseberry
\$45

NY Striptease

Roasted Garlic - Potato Puree - Veal Glaze - Candied Bacon
\$48

Filet Mignon

Spinach Whipped Potato - Fungi - Haricots Verts - Demi Glaze
\$49

Catch of the Day

MKT