

Shareable Selections

BREAD | VG | 6

Sourdough, whipped compound butter, really good olive oil & sea salt

OLIVES | DF/GF/V | 11

Confit Italian olives with fruit & herbs

CHEESE PLATE | 13

Hand-selected firm or soft cheeses served with homemade seasonal jam & sourdough

THE PALETTE | SM 28 & LG 35

A selection of locally sourced charcuterie, soft and hard cheeses & pâtés. Served with bread & pickles

OYSTERS | DF/GF | 22

Raw, served with the usual suspects. Mignonette, lemon & local hot sauce

OYSTERS ROCKEFELLER | 24

Smoked cream sauce, truffle cheddar, toasted bread crumbs & fresh dill

TUNA TARTARE | DF/GF | 19

AAA Tuna, guacamole, corn salsa, unagi sauce & rice paper crisp

BRAISED BEEF | GF | 23

Beef short ribs, beef adobo jus, fondant potato & cranberry

BEEF & CHEDDAR CROQUETTES | 20

Crisp potato herb croquette filled with slow cooked beef, smoked cheddar sauce & Sriracha aioli

WAGYU SLIDER | 23

Homemade brioche bun, lettuce, parmesan, garlic aioli & barbecue sauce

SHRIMP GAMBAS | DF | 19

Sautéed shrimp in garlic olive oil, chili, green peppers served with toasted baguette

MUSHROOM BRUSCHETTA | V | 16

Sourdough, roasted mushroom & smoked miso sauce

FRENCH ONION PIZZA | 19

Homemade dough, mornay sauce, caramelized onions, mushrooms, gruyère & provolone

CAULIFLOWER | GF/V | 23

Roasted, buffalo glazed, "ranch" crispy onions & cashews

Desserts

ICE CREAM SUNDAE | 11 | GF/VG

Blueberry, lemon curd & white chocolate

CHOCOLATE CAKE | 14 | VG

Decadent dark chocolate cake, infused with espresso & filled with chocolate ganache

V - VEGAN | VG - VEGETARIAN | DF - DAIRY FREE | GF - GLUTEN FREE

Please notify our team of any allergies.

To note: Consuming raw meat may increase the risk of food borne illnesses and should be avoided by the elderly, children, pregnant women & individuals who are immunocompromised

