

PRIX FIXE

Appetizers

choose 1

Soup Of The Day 12

Your server will describe today's feature

Chef's Salad 15

Butter lettuce, baby frisée, pickled mustard carrots, preserved onions, sherry vinaigrette, soft herbs

Ahi Tuna Tartare 16

Rice crisp, gochujang aioli, candied peanut, sesame seed, toi phi, kaffir lime salt

Mains

choose 1

Roasted Maplescapes Chicken 38

Brined chicken breast, local chestnut & king oyster mushroom, roasted fingerlings, cipollini, broccolini, port demi, truffle snow

Roasted Salmon 38

Beet & dill cured fillet, potato rösti, roasted zucchini, horseradish crème fraîche, watermelon radish & pea tendrils, EVOO

Truffle Risotto 38

Local chestnut & king oyster mushroom, 'pecorino', 'truffle butter', grated black truffle

Beef Tenderloin 52

6oz filet, celeriac gratin, confit thumbelina carrots, red wine braised cipollini onion, porcini demi-glace

Desserts

Sticky Toffee Pudding 14

Prune sponge cake, butter toffee sauce, brown sugar whipped cream

*\$60 per person
+ \$20 Beef Tenderloin*


Oceanwise®
Recommended


Dairy Free


Gluten Free


Vegetarian


Vegan