
PRIX FIXE DINNER

45 / PP

TO START

warm sourdough bread + butter

creamy caesar

baby gem, sourdough bread crumbs,
black forest bacon

or

sweet potato broccoli grain bowl

lentils, pickled grapes,
Vadouvan dressing

MAIN

baked halibut

yuzu celeriac purée, charred raddichio,
bonito butter, XO lentils

or

lamb and mushroom tagliatelle

house made fresh pasta,
braised lamb, sage

or

smoked beef brisket

maple glazed carrots,
bourbon bbq baked beans, mustard

TO FINISH

warm sticky toffee pudding

brandy carmel, sea buckthorn,
Madagascar vanilla ice cream

or

chocolate hazelnut trifle

coffee blackout cake, chocolate gelato,
gianduja whipped cream

FAMILY STYLE DINNER

55 / PP

TO START

seasonal dip and cultured butter
served with freshly baked sourdough

TO FOLLOW

creamy caesar
baby gem, sourdough bread crumbs,
black forest bacon

sweet potato broccoli grain bowl
lentils, pickled grapes,
Vadouvan dressing

MAIN

baked halibut
yuzu celeriac purée, charred raddichio,
bonito butter, XO lentils

pickle-brined rotisserie chicken
slow roast whole bird, fall harvest squash,
charred onion gravy

lamb and mushroom tagliatelle
house made fresh pasta,
braised lamb, sage

and

blistered green beans
black sesame dressing

TO FINISH

mini vanilla cupcake
sprinkles + candied citrus

strawberry frangipane (gf)
Ontario strawberry w/ almond cream

mocha crunch (gf)
blackout cake, coffee ganache,
cocoa nibs