

.set menus.

\$55 pp

includes
+ bread course
+ choice of two starters
+ choice of two mains
+ dessert [add \$10]

STARTERS

butternut squash soup sourdough crumbs, County maple

bittersweet salad endive, radicchio, pink grapefruit, pears, sumac + maple vinaigrette

grain salad endive, candied pecans, whipped goats cheese + charred onions

brussels sprouts soy, sesame, chili, maple

MAINS

oat milk risotto turmeric, charred squash, fried sage, buffalo Parmesan

baked torchetti sunchoke mornay, Wolfe Island mushrooms, hazelnut crumb

albacore tuna watercress, sesame, green goddess, maple glazed radicchio, mushrooms

käse sausage fontina + mozzarella, cabbage, sauerkraut, potato latkes, house mustard

DESSERT

apple pie tahini + burnt orange gelato

+ vegan + gluten free meals available upon request

.set menus.

\$75 pp

includes
+ bread course
+ choice of two starters
+ choice of three mains
+ dessert [add \$10]

STARTERS

- butternut squash soup** sourdough crumbs, County maple
- lentil + celery root salad** hazelnuts, mint, sherry vinaigrette
- Drake caesar** baby gem, pickled corn, avocado, croutons, anchovy, radish
- County veg** fresh from the farm, Parmesan, walnuts, bread crumbs
- steak tartare** dijon, chili, chive, shallot, baguette crostini

MAINS

- oat milk risotto** tumeric, charred squash, fried sage, buffalo Parmesan
- albacore tuna** watercress, sesame, green goddess, maple glazed radicchio, mushrooms
- baked torchetti** sunchoke mornay, Wolfe Island mushrooms, hazelnut crumb
- arctic char** bonfire potatoes, sweet onions, walnut salsa, baby watercress
- braised beef short rib** twenty-eight hour slow roasted, cheese grits, Treviso, mushroom jus
- Prinzen chicken** smoked peppers, curried tomato + lentil stew

DESSERT

- apple pie** tahini + burnt orange gelato

+ vegan + gluten free meals available upon request