

seasonal crispy fried oyster open-faced sandwich with salad, kimchi and horse radish aioli 22 smoked salmon and shrimp open-faced sandwich with romaine lettuce cucumber crispy onion and curry aioli 22

roast carrot and ginger soup, crème fraiche, candied ginger, crispy carrots 13
classical caesar salad, crispy pancetta, shaved parmesan and herb baked croutons 15
large pan-fried crispy jumbo crab cake for maximum flavors on a bed of rainbow seaweed,
dressed with a four-citrus aioli and a warm caper, olive and gherkin relish 22

2-piece halibut fish and twice-baked steak chips with mushy peas, smoky and tangy remoulade and tartar sauce 28

wild prawn linguine, diavolo rose sauce of tomatoes and white wine, Spanish romesco red pepper droplets and shaved parmesan 31

wild mushroom and vegan flat sausage linguine with zesty marinara, droplets of chimichurri dip and crispy carrot 26

SIDES TO BALANCE YOUR MEAL

house roasted vegetables 9 baked seafood mac and cheese 11 risotto – flavor of the day 10 caesar salad 10 house salad 10 roasted purple pickled baby potatoes 9 baked pancetta potato-cake 9

ENDING ON A SWEET NOTE

sticky date pudding with a warm rich orange toffee sauce and a maple iced delight, finished with toasted maple walnuts 13

dark chocolate ganache short crust tart with a banoffee cream, served with an iced delight 15 warm seasonal fruit crumble with oat streusel topping served with vanilla ice cream 15 choice of cold scoop: lemon, lavender, gelato, raspberry sorbet. vanilla or maple iced delight 13