

SUNDAY LUNCH

APPETIZERS

TRUFFLE MUSHROOM PATE (v, gf) \$15
porcini & oyster mushrooms, truffle oil, cornichons,
sourdough toast (gfo)

BRUSCHETTA LIGURIA (ve, gfo) \$16
chargrilled Mediterranean vegetables,
house pesto, black olive powder, focaccia

TUNA TATARE (gf) \$19
yellowfin tuna, mango, avocado, ponzu,
cucumber & melon gazpacho

STEAK TARTARE (gfo) \$18
hand-cut Angus tenderloin, confit egg yolk,
classic garnishes, 'smoke', sourdough toast

PRIME ROAST BEEF

\$35 including all the following sides

Honey & Bourbon Roast Carrots
Braised Red Cabbage
Pancetta & Maple Sprouts
Roast Potatoes
or
Buttered Mash Potatoes

Yorkshire Pudding/Popovers
Herb Stuffing
Gravy
Horseradish Sauce
or
Wholegrain Mustard

ENTREES

ROAST DUCK (gf) \$39
duck breast, potato dauphinoise, spiced red
cabbage,
braised fennel, citrus duck sauce

FILET MIGNON (gf) \$49
chargrilled 8oz Certified Angus tenderloin,
fries or mash + choice of one sauce

PAN-SEARED RED SNAPPER (gf) \$32
zucchini, fine beans, asparagus, potato,
warm pesto cream sauce

TUNA NICOISE (gf) \$36
chargrilled tuna steak, fine beans, tomato, egg,
potato, leaves, olives, lemon & apple dressing

DESSERTS

CHOCOLATE LAVA CAKE (v) \$9
melt-the-middle dark chocolate cake
vanilla ice cream

ETON MESS (ve) \$9
strawberries, strawberry sorbet, meringue,
strawberry crumble
add: a glass of Brachetto D'aqui
(sparkling red dessert wine) \$8

APPLE CRUMBLE (v) \$9
house-made pear & apple ice cream

CHEESE BOARD (v)
\$13 for one / \$22 for two
4 premium cheeses, crackers, spiced chutney
add: a glass of Port Quinta do Vallado 10yrs \$9

Prices in C\$. 15% gratuity will be added to final checks. (v) = vegetarian, (ve) = vegan, (gf) = gluten free,
(gfo) = gluten free option, (cn) = contains nuts