



DINNER

Sunday - Thursday 5:30pm - 9pm

Friday - Saturday 5:30pm - 10pm

STARTER

choice of

BURRATTA & PERSIMMON

chestnuts, micro arugula, balsamic reduction, crostinis

HAMACHI CRUDO

cucumber, pickled ginger, shaved fennel, yuzu powder, ponzu

MAIN

choice of

SOY GLAZED FLAT IRON STEAK 6OZ.

wasabi potato purée, grilled bok choy

ROASTED CHICKEN BREAST

sweet carrot purée, pea shoot salad, chicken jus

RICE CAULIFLOWER "RISOTTO" ^{GF}

fresno chile, lemon zest, purple kale, pecorino romano, parmigiano, peashoots
(vegan upon request)

pan roasted natural salmon | 9

mary's chicken breast | 7

INDULGE

choice of

VANILLA BEAN PANNA COTTA ^{GF}

passion fruit gelée, mixed berry coulis

NUTELLA & HAZELNUT BREAD PUDDING

vanilla bean gelato, hazelnut brittle

3 COURSES - \$29

^{GF} gluten free