



ARTISAN GREENS GF V

Heritage greens, cucumber, peppadews, green beans, green goddess dressing, white balsamic vinaigrette

CHOPPED VEGETABLE SALAD GF V

Chopped kale, heirloom carrots, zucchini, red onion, goat cheese, balsamic glaze, veggie chips

ROASTED BRUSSELS SPROUT CAESAR SALAD GF V

Grana padano, gluten-friendly croutons, house made dressing

ORANGE RADICCHIO ARUGULA SALAD GF DF V

Frisée, radish, toasted pistachios, passion fruit vinaigrette

SEASAME SEARED AHI TUNA GF

Honey wasabi cream, pickled radish, pea shoots

CACIO E PEPE ACTION STATION

Parmesan wheel, crispy pancetta, cured egg yolk

HERB AND PINK PEPPERCORN

CRUSTED STRIPLOIN GF DF

Caramelized onion demi, horseradish, mustards

CHICKEN CORDON BLEU

Gruyère mornay, prosciutto, toasted panko

BLACKENED SALMON GF

Honey lime butter sauce

CONFIT GARLIC POACHED BABY

YUKON POTATOES GF DF V

Rosemary, lemon zest

BABY ZUCCHINI GF V

Semi-dried tomatoes, candied horseradish, brown butter, smoked sea salt

CHARRED CAULIFLOWER GF V

Harissa chimichurri

**CHOCOLATE FOUNTAIN, FRESH SEASONAL FRUIT
CHEF'S SELECTION OF DESSERTS**

49.95

GST included

GF GLUTEN-FRIENDLY DF DAIRY-FRIENDLY V VEGETARIAN

PLEASE NOTE: MENU ITEMS SUBJECT TO CHANGE.