

appetizers + plates for sharing

lobster bisque

house made lobster bisque with crème fraiche 9

roasted beet, quinoa and baby kale salad

goats cheese, aged sherry vinaigrette 14

baby kale caesar salad

*mixed baby kale, anchovy citrus dressing,
pecorino romano, crouton, crispy prosciutto half 10 full 14*

gambas al ajillo

ocean wise prawns white wine, garlic, olive oil, calabrian chili 14

roasted brussel sprouts

crispy capers, pecorino, fresh chili, lemon 10

cicchetti platter

arancini, bacon wrapped dates, chorizo puffs, mixed olives 18

artisanal salumi and cheese board

local cured meats, cheese, dried apricot mostarda 18

main dishes

prawn carbonara

*ocean wise prawns, bacon lardons, garlic, pecorino,
arugula, preserved lemon, tempered egg yolk 26*

braised short rib pappardelle pasta

red wine braised beef short ribs, porcini mushrooms, pancetta, cream 24

moroccan spiced vegetable tagine

*du puy lentils, dried apricot, grilled vegetables,
israeli couscous, spicy harissa, yoghurt 23*

wild salmon

*arancini, roasted beet, grilled citrus kale, parsnip puree,
caramelized lemon butter 27*

chicken parmesan

*traditional crusted natural chicken, tomato sugo,
aged grana padano, herb pappardelle 26*

grilled AAA striploin

*8 oz steak with whipped potatoes, grilled broccolini,
gorgonzola cream and demi glace 35*