

# DINNER



ⓋG vegan, Ⓥ vegetarian or ⓋGF gluten free

**Daily Focaccia** Ⓥ Butter and fresh chillies in olive oil 5

**Warm Marinated Olives** ⓋGF ⓋGF And Marcona almonds 7

**Prosciutto Board** ⓋGF Buffalo mozzarella, *Feather Stone* Riesling compressed melons, *Slegers* arugula in olive oil & Vincotto 19

**Salumi Board** Daily selection of three *100km Foods* cured meats, house pickles, *Kozlik's* artisanal mustards, *Aster Lanes* creamed honey, daily focaccia 18

**Formaggi** Ⓥ Daily selection of three *Monforte Dairy* locally sourced cheeses, hot pepper jelly, *Aster Lanes* creamed honey, daily focaccia 17

**Slegers Greens Salad** Ⓥ Mixed living *Slegers* greens, radish, fennel, preserved lemon dressing 14

**Za'atar & Sumac Root Chips** ⓋGF ⓋGF With hummus, pomegranate 9

**Red Wine Braised Beef Short Ribs** ⓋGF With celery root crema, parsley salad, pickled *Kozlik's* mustard seeds 17

**Organic Mussels** Mustard and curry leaf, tangy curry coconut sauce, served with grilled focaccia 13

**Crispy Fogo Island Cod Tongue** Garlic, chillies, parsley, with kale pesto aioli 13

**Pappardelle** Ⓥ House tomato sugo, parmigiano reggiano, *Slegers* basil 19

**Beef Striploin** ⓋGF 8oz striploin sourced from *100km Foods*, kale pesto, black garlic mashed potato, cellared vegetables in shallot au jus 36

**Seafood in Tomato Broth** P.E.I. mussels, *Planet Shrimps*, wild snow crab, bay scallops in tomato sugo, grilled focaccia 37

**Braised King Cole Duck Leg** Fregola and fingerlings, winter veggies, roasted carrots, shallot au jus 31

**Kolapore Springs Trout** ⓋGF Lemon thyme and chillies, sweet potato puree, braised beluga lentils, winter vegetables, *Slegers* mixed greens with preserved lemon dressing 28

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## DESSERTS

**Green Tea Crème Brûlée** 7

**Gluten Free Warm Brownie** 7