

rustica

available after 5pm

to begin...to fill....to finish... \$55

to begin...

ravioli *butternut squash, sage, sambuca cream*

bacon tart *egg, cream, onion, arugula salad, blistered tomato*

fall salad *greens, kale, spiced pecans, sundried cranberries, pumpkin seeds, apple cider vinaigrette*

daily soup *chef's creation*

prawn diablo *sambal spiced, pickled tomato, horseradish, cilantro crème fraiche*

to fill...

served with a side of your choice: *truffle mac and cheese, baby bok choy, chive mashed, roasted root vegetables, garlic mushrooms, charred brussel sprouts with double smoked bacon, truffle fries*
add extra side \$7

5oz prime tenderloin *port veal reduction*

stuffed squash *quinoa, pine nuts, basil, goat cheese, charred tomato sauce*

turkey roulade *pan jus, braised dark meat, stuffing, cranberry sauce*

salmon *orange ginger glaze, roasted pepper coulis*

pork ribs *full rack, tangy bbq sauce, coleslaw*

duck breast *pan roasted, wine poached apple, mustard demi*

upgrade your steak...

10oz tenderloin add on 24

10oz striploin add on 16

12oz ribeye add on 22

sauces and such

blue cheese crust or smoked shallot garlic butter cap 6

peppercorn sauce 6

béarnaise 6

chili prawns 15

lobster tail 20

to finish...

bread pudding *apple compote, raisins, whiskey orange anglaise*

dessert trio *daily feature*

ice cream *salted caramel, peanut brittle*

crème brulee *baileys, coffee, biscotti*