

rustica

Available after 5pm

to begin...to fill....to finish... \$50

to begin...

roasted heirloom tomatoes *whipped feta, herbs, toasted filone*

prawns diablo *pickled tomato, horseradish, cilantro crème fraiche*

daily soup *chef's creation*

kale caesar *pancetta, crisps, grana padano*

to fill...

served vegetable of the day

5oz prime tenderloin *port veal reduction, barley risotto*

stuffed portobello *roast vegetables, goat cheese, crispy risotto cake, red pepper puree*

chicken supreme *sundried tomato, buffalo mozzarella, spinach stuffed, sherry sauce*

salmon *crispy polenta, braised fennel, salsa verde*

pork ribs *full rack, corn on the cob, coleslaw, tangy bbq sauce*

upgrade your steak...

10oz tenderloin add on 22

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 13

seared scallops 16

to finish...

crème brûlée *vanilla bean, macaron*

cake *triple chocolate crunch*

all substitutions are subject to additional charges

All groups of 8 are subject to an 18% gratuity