

rustica

available after 5pm

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

to begin...

tomato salad *fire roasted tomatoes, caramelized onion and eggplant, arugula, grilled halloumi*

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

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

daily soup *chef's creation*

to fill...

served with a side of your choice: broccolini, chive mashed, roasted root vegetables, barley risotto, garlic mushrooms, charred brussel sprouts with double smoked bacon, truffle fries
add extra side \$7

5oz prime tenderloin *port veal reduction*

gnocchi *maple roasted squash, beetroot, sundried tomatoes, goat cheese*

chicken roulade *mushroom, spinach stuffed, prosciutto wrapped, parsnip puree*

salmon *orange ginger glaze, roast red pepper coulis*

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

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

seared scallops 16

lobster tail 20

to finish...

sticky toffee pudding *bourbon caramel sauce, vanilla bean ice cream*

dessert trio *daily feature*

crème brulee *vanilla bean, macaron*