




## SOUPS & SALADS

- BEET SALAD**  ..... \$10  
citrus marinated beets, honey beet vinaigrette,  
candy walnuts, goat feta
- CAESAR SALAD** ..... \$10  
Parmesan vinaigrette, croutons
- GRILLED BROCCOLI SALAD** ..... \$14  
black garlic, Thai chili, sesame
- ADD: CHICKEN BREAST \$13 . EGG \$3

## SMALL PLATES

- TRUFFLE FRIES** ..... \$8  
house made fries, Parmesan cheese, truffle oil
- OYSTERS & CAVIAR** ..... \$8 EA  
crème fraîche
- FRIED PICKLES** ..... \$13  
Szechuan, chili flakes, dill aioli
- FRIED CHEESE CURDS** ..... \$13  
spicy balsamic mayo
- CANDIED BRUSSELS SPROUTS** ..... \$14  
maple, walnuts
- SCALLOP**  ..... \$14  
passionfruit orange dressing, cucumber, basil,  
cherry tomato, smoked almond
- DUCK CONFIT CROQUETTE** ..... \$16  
deep-fried duck confit nuggets, poultry jus,  
blood orange gel
- OYSTERS** ..... \$21  
mignonette
- SMOKED BEEF TARTAR** ..... \$21  
brandy, gherkins, house made chips
- BAKED BRIE** ..... \$21  
seasonal compote, black garlic purée
- MEAT & CHEESE BOARD** ..... \$26 LARGE \$42  
charcuterie, cheese, pickles

## MAINS

- FRIED CHICKEN**  ..... \$24  
pickled celery, green peppercorn ranch, hot sauce,  
soy mirin sauce  
ADD: CHICKEN \$10 . CRÈME FRAICHE & CAVIAR \$10
- 5oz DRY-AGED ALBERTA STRIPLOIN** ..... \$30  
smoked potato wedge, beef powder, cherry tomato,  
ssamjang aioli
- SALMON WELLINGTON** ..... \$32  
salmon wrapped in puff pastry, asparagus,  
pickled red pearl pepper, dill cream
- CAVIAR ON TOAST** ..... \$36  
caviar and salmon roe, maple wood smoked salmon,  
brioche toast, fried mussels, mussel aioli

## DESSERT

- SMOKED CHOCOLATE MOUSSE** ..... \$10  
aerated chocolate, bourbon whipped cream
- GIN AND TONIC** ..... \$10  
gin marshmallow, lime segment, graham crumble

 CONTAINS NUTS