

# DINE AROUND

\$65 PER PERSON

## STARTER

### SEARED SCALLOPS

*Pickled Shimiji mushroom, soubise, miso togarashi butter, chili crunch, sorrel*

OR

### WHIPPED HAPPY GOAT FETA <sup>V</sup>

*Cracked olives, cured tomatoes, sumac, served with flatbread*

Pair with: Fitzpatrick Brut \$95 bottle

## ENTRÉE

CHOOSE ONE

### PRAWN TAGLIATELLE

*N'Duja & mussel butter, gem tomatoes, Selva prawns, fresh Bagga pasta, parmesan cheese, fresh basil*

Pair with: Phillips Tilt Lager \$8.75 20oz pint

### 48 HOUR BISON SHORT RIB

*Fondant potato, pickled pearl onion, asparagus, baby carrots, cultivated mushrooms and red wine demi*

Pair with: Monte Creek Cabernet Franc  
\$17 6oz glass, \$64 bottle

### MUSHROOM & PEA PASTA <sup>Vegan</sup>

*Cashew cream, miso, fresh Bagga pasta, green peas, mushrooms, pea shoots & basil*

Pair with: Church & State Blanc de Gris  
\$16 5oz glass, \$68 bottle

## DESSERT

### STICKY TOFFEE PUDDING

*Vanilla bean gelato, caramel, maple smoked cardamom spice*

OR

### CHEESECAKE

*Sage brown butter caramel, candied citrus and dirty almonds*

W  
R  
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F  
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H

lively fresh local

GF: Gluten Free V: Vegetarian

Advisory: Consuming raw or uncooked meats, poultry, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

An automatic gratuity of 18% will be added to your bill (pre-tax) to parties of 8 or more