HOLIDAY DINNER

DEC 23 TO DEC 28

STARTERS

CHARRED CITRUS CAESAR 18
Lyalta Farms baby romaine, house focaccia croutons, crispy cauliflower, double-smoked bacon, Grana Padano

SUDO FARMS ZUCCHINI FRITTERS 17
Red Hat grape tomato, Sudo Farms' shishito pepper relish

FRIED HALLOUMI & SUDO FARMS WINTER 20
Southern Sky's kale, pickled butternut squash, caramelized cipollini onion, chorizo aioli

MAINS

KING COLE DUCK BREAST 49
haskap reduction, braised leek, Oka cheese, saffron orzotto

6 oz AB RANCH RAISED BEEF TENDERLOIN 60
wilted kale, beetroot cream, marrow herb buttered roots, morel red wine jus

MAPLE PECAN JUMBO AGNOLOTTI 28
velvet kombucha squash cream, blistered cocktail tomatoes, Pecorino, chilli crisp

DESSERTS

GINGERBREAD STICKY TOFFEE PUDDING 14
vanilla bean ice cream

LIMONCELLO CRÈME BRÛLÉE 15
haskaps, brown butter ganache, caramel pine nut tuile

We use locally sourced ingredients whenever possible. Please tell your server about any allergies. We take every precaution but cannot guarantee an allergen-free environment.
A 20% GRATUITY IS AUTOMATICALLY APPLIED.