

HORS D'OEUVRES

Nibbles / <i>confit olives, curried nuts, house pickles</i>	12.
Charred Smashed Avocado / <i>sweet potato crisps</i>	17.
West Coast Oysters / <i>tomato & watermelon consomme, pickled chili, cilantro</i>	23.
Prawn Cocktail / <i>poached shrimp, cocktail sauce, lemon</i>	25.
Summer Squash Baba Ghanoush / <i>smoked greek yogurt, pomegranate, mint, house-made pink peppercorn crackers</i>	18.

STARTERS

Bread & Butter / <i>warm sourdough, marmite butter</i>	7.
Bibb Lettuce / <i>green goddess dressing, market vegetables</i>	17.
Brooklyn Burrata / <i>honey & parsnip, green apple, baby lolla rosa lettuce</i>	22.
Grilled Octopus / <i>truffled scallion kimchi, nduja, cippolini onion</i>	29.
Foie Gras Parfait / <i>parsley salad, lemon honey gastrique, toasted brioche</i>	19.
Venison Tartare / <i>caviar, fig dressing, chive oil, mustard crisp</i>	27.

MAINS

Truffle Risotto / <i>roasted hen of the woods mushrooms</i>	29.
Tomato Rigatoni / <i>sofrito, pine nuts, cherry tomato, pangritata (vegan) - add truffles \$10</i>	25.
Whole Coquelet Chicken / <i>tea brine, summer root vegetable, candied seeds, anise jus</i>	39.
Seared Atlantic Scallops / <i>corn succotash, brown butter croutons, sweet corn espuma</i>	36.
Pan Seared Scottish Salmon / <i>braised daikon, orange infused soubise & mushroom broth</i>	32.
Beer Battered Fish & Chips / <i>creamed mint peas, tartar sauce, lemon</i>	27.
Queensburger / <i>churchill sauce, chips or salad - add bacon \$3</i>	24.
8 oz. Bavette / 8 oz. Filet Mignon / 20 oz. Ribeye	39/57/75.
<i>potato gratin, caramelized onion & black garlic purée, & juniper bordelaise or peppercorn sauce</i>	
<i>(Please allow at least 40 minutes for Medium Well or Well Done steaks)</i>	

SIDES

Brussels Sprouts / <i>red pepper, garlic confit, lemon</i>	10.
Sweet Stem Cauliflower / <i>pickled sichuan peppercorn dressing</i>	10.
Grilled Asparagus / <i>almond puree & preserved lemon</i>	12.
Macaroni & Cheese / <i>braised wagyu oxtail, english cheddar</i>	14.
Chips / <i>spicy mayo, ketchup</i>	10.

DESSERTS

Selection of 5 Cheeses / <i>piccalilli, crostini</i>	22.
House Made Ice Cream & Sorbets / <i>daily selections</i>	9.
Peaches / <i>caramel custard, cornmeal crumble, pickled blackberries</i>	14.
Figs & Tarragon / <i>port-infused figs, tarragon mousse, olive oil cake and ice cream</i>	14.
After Eight / <i>chocolate mousse, mint marshmallow, bianca menta ice cream</i>	16.
Sticky Toffee Pudding / <i>chocolate crunch, brandy caramel, orange ice cream</i>	20.