

the Belfry

Dinner

Starters

Fresh Daily Soup \$10

Chilled Cauliflower Vichysoise
piquillo peppers and kalmata olives \$14

'Soiled Reputation' Organic Green Salad caramelized pears, stilton cheese with honey banyuls vinaigrette \$15

Caesar Dressed Baby Romaine Salad
with double smoked bacon lardons, brioche croutons and shaved 'Monforte' toscano cheese \$14

P.E.I. Mussels with fennel, saffron and white wine cream broth \$13

Steak Tartare 'Soiled Reputation' seedling salad with gaufrette potatoes \$16

Smoked Lyndon Trout with marinated beets, hard cooked egg, cucumber, mint, watercress and horseradish crème fraiche \$17

Yukon Gold Frites smoked ketchup, sea salt \$7

Mains

Grilled 10oz Ribeye Steak yukon gold fries, parsley and watercress salad, foie gras butter and bone marrow \$36

Braised Beef Short Ribs bordelaise style with root vegetables, hand made gnocchi and red wine jus \$32

Grilled Calves Liver double smoked bacon, roasted onion and apple puree, fork mashed potatoes, dried figs and maple jus \$28

Fettuccine with sautéed shrimp, arugula pesto, house cured pancetta, oven dried tomatoes and pine nuts \$32

Pan Seared Salmon Niçoise, French beans, olives, fingerling potatoes, hard cooked egg and watercress with dried tomatoes and sweet garlic emulsion \$29

Pan Roasted Supreme of Chicken with crisp pancetta, trail mushrooms, confit fingerling potatoes and arugula, herb pan jus \$29

Yukon Gold Gnocchi hand made gnocchi, grilled summer vegetables, shaved 'Monforte' toscano cheese, arugula pesto and pine nuts \$28

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Desserts

Pavlova

fluffy meringue, vanilla yogurt cream, passion fruit curd and seasonal fresh fruit

Ginger Spiced Carrot Cake

almond mascarpone ice cream with orange and carrot puree

Chocolate Concord Cake

chocolate mousse and cocoa meringue with melted crème anglaise

Dark Chocolate Terrine

raspberry and beet coulis with rose water cream

Apple Tarte Tatin

parmesan ice cream, candied lavender and walnuts

Banana Split Parfait

banana ice cream, candied pineapple with chocolate syrup and honey roasted peanuts

\$12

Cheese

SELECTION OF DOMESTIC & IMPORTED CHEESE

Served with appropriate accompaniments

3 one ounce selections \$18

Additional one ounce selections \$6

BRIE DE MEAUX

Cow's Milk, France, Soft, Unpasteurized

BRILLAT SAVARIN AFFINE

Cow's Milk, Normandy, France, Soft, Unpasteurized

PARADISO

Sheep Milk, Ontario, Canada, Semi-Soft, washed rind, Pasteurized

STILTON

Cow's Milk, England, Semi-Soft, Unpasteurized

BLUE ERMITE

Cow's Milk, Quebec, Canada, Semi-Firm, Blue Veined, Pasteurized

SILO 4 YEAR OLD CHEDDAR

Cow's Milk, Québec, Canada, Firm, Unpasteurized

TOMME

Goat's Milk, Ontario, Canada, Firm, Pasteurized

MANCHEGO

Sheep's Milk, Spain, Firm, Unpasteurized