



Starters

Daily Soup 12

Lobster Bisque with crème fraiche and smoked tomato oil 17

Chilled Cauliflower Vichysoise, piquillo peppers and kalamata olives 14

Caesar Dressed Red and Green Romaine Salad with double smoked bacon lardons, brioche croutons and shaved 'Monforte' toscano cheese 14

'Soiled Reputation' Organic Green Salad, caramelized pears, stilton with honey banyuls vinaigrette 16

Smoked Lyndon Trout, with marinated beets, hard cooked egg, cucumber, mint, watercress, and horseradish crème fraiche 18

Grilled Sea Scallop, cauliflower puree, cilantro and curried raisin emulsion 22

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

Steak Tartar, 'Soiled Reputation' seedling salad and gaufrette potatoes 17

Main Course

Pan Roasted Halibut, fennel, black olives, spring onions, French beans with orange and olive oil broth 38

Roasted Cornish Hen with crisp pancetta, trail mushrooms, confit fingerling potatoes and arugula, herb pan jus 34

Pan Seared Fillet of Beef 8oz with eremite blue cheese mushroom tart, rapini, sautéed fingerling potatoes and port jus 47

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

Roast Rack of Lamb, smoked corn polenta, lamb sausage, spring onions and piquillo pepper puree 47

Gnocchi, hand made yukon potato gnocchi, grilled summer vegetables, shaved 'Monforte' toscano cheese, arugula pesto and pine nuts 29

Desserts

Pavlova

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

Ginger Spiced Carrot Cake

frozen almond milk parfait 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

vanilla cinnamon ice cream, candied lavender and walnuts

Banana Split Parfait

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

13

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