# AMILY STYLE

### **Starters**

- BBQ ROMAINE SALAD with chili spiked croutons, black bean and corn salsa, quail egg, double smoked bacon
- ARUGULA SALAD with roasted pears, candied pecans, shaved Manchego cheese and sherry vinaigrette
- LOBSTER SALAD With chopped iceberg, fennel, citrus segments, crème fraiche and yuzu vinaigrette
- LOBSTER AGNOLOTI with grilled corn, butter poached lobster, pea shoots, roasted cauliflower and quick pickled baby zucchini
- SQUASH AGNOLOTI with hazelnut gremolata, wilted arugula, charred green peas, brown butter glaze
- RICOTTA GNOCCHI with spinach, bacon, sautéed oyster mushrooms, sherry and maple glazed cipollini onions



### **PROTEIN**

- ROASTED GARLIC AND CHILI RUBBED BEEF TENDERLOIN with natural jus and tarragon aioli
- APPLE CIDER MARINATED GRILLED PORK TENDERLOIN with spiced apples
- BRAISED RABBIT with mustard and soy glaze, and crispy sage
- RED WINE BRAISED BEEF SHORT RIBS with sliced green olives, braised celery hearts and toasted hazelnut gremolata
- LOW TEMPERATURE 72 HOUR COOKED BEEF SHORT RIB with peppercorn jus, cucumber slaw and smoked salt
- POTATO CRUSTED SEABASS with stewed tomatoes and turmeric beurre blance
- CHILL AND GARLIC SHRIMP with charred onions and tomato relish.
- SOPRASATA WRAPPED ATLANTIC COD with eggplant and tomato caponata
- GRILLED SALMON FILLETS with maple and grainy mustard glaze

### **VEGETABLES**

- SAUTEED FRENCH BEANS with preserved chilli peppers and parmesan
- ROASTED VARIEGATED CARROTS with caramelized onions, thyme and house made ricotta
- ROASTED BRUSSELS SPROUTS AND EGGPLANT with pancetta, roasted garlic
- ROASTED HEIRLOOM BEETS AND MUSHROOMS with fresh parsley, caramelized onions and rosemary
- CARAMELIZED BUTTERNUT SQUASH with goat's cheese, crispy shallots, candied squash seeds and sage

## FAMILY STYLE

### **STARCHES**

- HERB ROASTED FINGERLING POTATOES with caramelized onions
- RISOTTO
  - Beet and goat's cheese
  - Pear and fontina
  - Roasted carrot and ginger
  - White truffle
  - Roasted tomato and basil with mascarpone
- ROASTED GARLIC MASHED SWEET POTATOES
- MASCARPONE WHIPPED POTATOES
- SMASHED POTATOES with scallions, sour cream, bacon and horseradish
- GRILLED CORN POLENTA with caramelized onions and parmesan

# FAMILY STYLE

### **DESSERTS**

- S'MORES TORTE dark chocolate torte with burnt marshmallow ice cream, brown butter graham crumble and torched meringue
- STICKY TOFFEE PUDDING with apple butter ice cream, candied pecans and cranberry gel
- VANILLA CHEESECAKE with spiced quince preserve, plum jam, ginger cookie crumble and Riesling jelly
- LEMON TARTE with pine nut crust and raspberry coulis

