

RESTAURANT WEEK MENU

Select one starter, one main and one dessert. All dishes are the same sized portions as our a-la-carte offering.

LUNCH

1st Course

Roast Pork Sandwich mayo, pickles, Black Forest ham, Swiss cheese on Portuguese
Steak Sandwich, charred onion, arugula, cheddar, mushrooms, horseradish cream on sesame hero
Chicken & Lemongrass Dumplings ginger-soy broth (steamed or fried)
Grilled Chicken, arugula, basil pesto, mozzarella, pickled rhubarb on sesame hero
Chicken Salad, cranberries, spinach on sesame hero
Arugula, Orange & Almond Salad fresh blueberries, almonds, Dijon mustard vinaigrette
Burrata & Rhubarb strawberry, macadamia nuts, grilled sourdough 19
Ricotta Flatbread fresh blueberry, basil, pickled red onion, balsamic

2nd Course

Ice Cream & Sorbet daily selection
Chocolate Churro vanilla ice cream, powdered sugar, dulce de leche
Grandma Stewarts Sticky Date Pudding caramel sauce, vanilla ice cream

20 per person

^{*}Please note minimum 1 menu per person – thank you for understanding



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Select one starter, one main and one dessert. All dishes are the same sized portions as our a-la-carte offering.

DINNER

1st Course

Crispy Sushi Rice spicy tuna, cucumber, soy

Sausage Rolls chipolata pork, puff pastry, everything seasoning, smoked tomato sauce **Arugula, Orange & Almond** fresh blueberries, slivered almonds, mustard vinaigrette

Burrata & Rhubarb strawberry, macadamia nuts, grilled sourdough **Ricotta Flatbread** fresh blueberry, basil, pickled red onion, balsamic **Chicken & Lemongrass Dumplings** ginger-soy broth (steamed or fried)

2nd Course

Summer Squash Gnocchi basil pesto, burrata, toasted breadcrumbs **Chicken Parmigiana** prosciutto, house marinara, mozzarella, fries **Wagyu Burger** bacon, lettuce, cheddar, charred onion, pomegranate-chipotle ketchup, fries

3rd Course

Ice Cream & Sorbet daily selection
Chocolate Churro vanilla ice cream, powdered sugar, dulce de leche
Grandma Stewarts Sticky Date Pudding caramel sauce, vanilla ice cream

45 per person

*Please note 1 menu per person is required - thank you for your understanding.

WINE PAIRING

Three x 3 oz. glasses

20 per person