



## *Dinner menu 2007*

### *Cocktails*

<b>The Peppermint Paddywagon</b> Iceberg vodka, Crème de Cacao and a dash of Crème de Menthe, shaken and served icy cold with a chocolate rim and a sprig of fresh mint	\$10
<b>Pom Royale</b> Pama pomegranate liquor and some lovely bubbly garnished with pomegranate seeds	\$9

### *First Course*

<b>Daily soup</b>	\$8
<b>Oven roasted Portobella mushroom tartine</b> with braised shallots, fine herbs and vincotto drizzle	\$11
<b>Bitter sweet greens</b> with Cambozola in a warm citrus dressing	\$9
<b>Shrimp and crab cakes</b> on jicama-mango slaw with spicy coconut-lime emulsion	\$13
<b>Salt roasted Bosc pear</b> with salad lollo rosso, Quebec ermite cheese, candied walnuts and port reduction	\$12
<b>Irish organic salmon tartare</b> with avocado, jalapeno and citrus-umeboshi vinaigrette	\$14
<b>Seared Ahi tuna sashimi</b> with a salad of mango, papaya, radish and soy-yuzu dressing	\$15
<b>Artisanal Canadian cheese</b> Chef's seasonal choice with onion crackers and apple-date mousse	\$12

## *Main Course*

Spaghetti with tiger prawns goat's milk feta, lime-chili oil and organic rocket	\$22
Roast chicken biryani and clove-scented basmati pilaf with cashews, apricots and date chutney	\$24
Fresh sea bream with toasted pearl couscous, apple-fennel slaw, cherry tomatoes and arugula walnut pesto	\$26
Cumbrae Farms naturally raised striploin steak with garlic sautéed rapini, gingered shiitake and Szechwan tamarind jus	\$33
Braised lamb shank with grilled polenta, crumbled Gorgonzola, Swiss chard and red wine jus	\$26
Seared diver scallops, prawns and bass with homemade curry noodles, lotus root, pepper squash, long beans and Malaysian coconut-galangal broth	\$29
Roasted rack of lamb with Yukon gold potato écrasées, patty pan squash, green beans, almond-mint chutney and chermoula jus	\$32
Crispy Muscovy duck confit with new potatoes, Brussels sprouts and pancetta with Dijon crème fraîche	\$24

## *Sides -just for you or for sharing*

Sautéed garlic rapini	\$5
Grana padano and gremolata risotto	\$7
Yukon Gold shoestring frites with Maldon salt and rosemary	\$5

*please inform your waiter of any allergies*

