



Restaurant Week

Menu

Appetizers

WEDGE SALAD (GF,V)

gem lettuce, chick peas, cherry tomatoes, pickled red onion,
buttermilk blue cheese dressing

MINI CRABCAKE (GF,VG)

over mixed greens, shallot dressing, remoulade, lemon

Entrees

pan seared wild caught scallops or seared local trumpet mushrooms (VG)
over red lentil daal, mint, house flatbread, grilled lemon (GF)

Desserts

PAVLOVA (GF)

meringue cookie, lemon filling, raspberry drizzle, pistachio crumble

PANNA COTTA (GF,V)

Earl Grey coconut panna cotta, with passionfruit compote

\$45

