



RESTAURANT WEEK

COURSE ONE

CHOICE OF:

4 oysters with cucumber shallot mint mignonette (gf)

Marinated tomatoes, cucumber, olives, radishes with whipped feta and zaatar (gf, vg*)

COURSE TWO

CHOICE OF:

Pumpkin seed arugula pesto pasta with mushrooms, white beans, tomatoes (*gf, vg)

Gyro rice bowl

Marinated steak, tomatoes, roasted red peppers, red onion, feta, beet hummus, tzatziki, over dill rice (gf)

Pan seared scallops over pea purée with English peas, crispy potatoes and bacon, topped with sorrel, nasturtium and lemon zest (gf)

COURSE THREE

CHOICE OF:

Stout cake: Organic dark chocolate cake soaked in local coffee stout, whiskey caramel drizzle, whip (V)

Spring Pavlova:

Passionfruit curd, strawberry compote, sweet and spicy almond crunch, whip (gf, V)