



## Tasting Menu Winter 19/20

ALL FOOD IS LOCAL AND WHERE POSSIBLE ORGANIC (YES EVEN THE EMU). YOU ARE WELCOME TO SWAP AND CHANGE THE MENUS. YOU CAN ALSO DELETE OR ADD COURSES. PRICES INCLUDE RENTAL PLATES, CUTLERY AND NAPKINS.

### MENU 1 - \$99.50

SPICED BUTTERNUT SQUASH SOUP,  
GARLIC BREAD FINGER

HEIRLOOM CARROT, ORANGE AND CUMIN SALAD

CONFIT PORK BELLY, BISON & PEAR BROWN BUTTER

WAGYU STRIPLOIN, MUSTARD POTATO CAKE,  
PORT JUS SEASONAL VEG

BEAVER VALLEY APPLE CRUMBLE,  
BRANDY CRISP, VANILLA BEAN ICE CREAM

### MENU 2 - \$110.00

ESPRESSO OF SEASONAL SOUP, GARLIC CROUTE  
ARUGULA, PEAR & PECORINO SALAD

SEARED LOCAL EMU TENDER, BRAISED FENNEL,  
BLUEBERRY SAUCE

BISON STEAK, DAUPHINOISE POTATO,  
WATERCRESS, OYSTER MUSHROOM SAUCE  
SEASONAL VEG

MAPLE CRÈME BRÛLÉE, BISCOTTI WAFER

### MENU 3 - \$99.00

ESPRESSO OF SEASONAL SOUP, GARLIC CROUTE

BRAISED HEIRLOOM BEET & SHEEP MILK FETA SALAD

CONFIT CHICKEN WINGS, MOROCCAN SPICE RUB

SEARED DUCK BREAST, PUY LENTIL & CRANBERRY REDUCTION  
SEASONAL VEG

BAKED TOFFEE APPLE, TUILE BISCUIT & STAR ANISE CUSTARD

### MENU 4 - \$80.00

ESPRESSO OF SEASONAL SOUP, GARLIC CROUTE

POACHED DUCK EGG, PARMESAN, BABY KALE

GEORGIAN BAY WHITE FISH, SALSA VERDE

CHAR GRILL CHICKEN BREAST, HERB POLENTA CAKE, CHIVE CREAM  
CARROT CAKE

### MENU 5 - \$80.00 (NOT LOCAL)

ESPRESSO OF SEASONAL SOUP, GARLIC CROUTE

GIN CURED TROUT, CAPER, LEMON & SOURDOUGH

LIME LEAF & MANGO PAN FRIED SHRIMP, CILANTRO SALAD

SEARED HALIBUT FILLET, MASHED MINI POTATOES,  
CAULIFLOWER GRATIN, GARLIC BUTTER, SEASONAL VEG

STICKY TOFFEE PUDDING WITH VANILLA BEAN ICE CREAM