

PRIX FIXE DINNER MENU

# RESTAURANT WEEK 2026

## APPETISER

**Curly Kale + Quinoa Salad** <sup>Ve</sup>

sweet potato, cranberries, pine nuts, citrus vinaigrette

OR

**Beef Carpaccio** <sup>GF</sup>

rocket greens, pecorino Romano, EVOO

OR

**PEI Mussels**

Italian sausage, tomato, white wine, grilled focaccia

## ENTRÉE

**Braised Lamb Shank**

creamy polenta, peas, carrots, red wine sauce

OR

**Local Catch** <sup>GF</sup>

pea purée, cauliflower rice, wild mushrooms, cherry tomato, asparagus, mustard hollandaise sauce

OR

**Saffron Risotto** <sup>Ve</sup>

wild mushroom, roasted butternut squash, pepitas, truffle oil

## DESSERT

**Dark Chocolate Pistachio Mousse**

dark chocolate, pistachio, cream, vanilla, raspberries

OR

**Sorbet** <sup>Ve</sup>

*Please ask your server for today's flavours.*

\$69 per person + 17% service charge

Ve Vegan   V Vegetarian   GF Gluten-Free   NF Nut-Free

