



Fabulicious Lunch Menu
EXECUTIVE CHEF: MARC LYONS
'Using the finest local and regional ingredients'

First

Baked Celery Root & Pear Bisque
Triple Crunch Mustard, Crème Fraîche

Hand Cut Greens
Salt Baked Beets, Fried Pita, Sheep's Milk Feta, Za'atar Dressing

Steamed PEI Mussels
Grilled Garlic Baguette, Sauce Bouillabaisse

Main

Tagliatelle Pasta
*Charred Beef Tips, Forrest Mushrooms,
Café au Lait Sauce, Padano*

Lamb Kofta
*Winter Squash & Dried Grape Chutney,
Couscous Salad, Grilled Flat Bread*

Baked White Fish
Warm Heirloom Potato Salad, Ice Shrimp Aioli

Indulges

Half Butter Poached Lobster Tail
(\$14 Supplement)

Garlic Butter Shrimp
(\$16 Supplement)

Corn Flour Fried Calamari
(\$14 Supplement)

To Finish

Pastry Chef's Seasonal Selection