

Land

From 11:30am – 9:00pm

House Made Sourdough
daily composed butter \$12 (vo)

Spinach + Smoked Artichoke Dip
parmigiana cream, pepita dukka,
taro crackers (gf) \$24

Cheese + Charcuterie Board

duck confit, Iberico chorizo,
prosciutto cotto,
aged farmhouse cheddar,
goat cheese + brie
\$55

Blue Cheese

fried brioche + chili honey
\$22

Burrata

sour cherry + focaccia crisp
\$28

Truffled Brie

Périgord truffle + honey
(gf) \$26

Wagyu Beef Carpaccio

Manchego, arugula, pickled shallots,
sunchoke chips, horseradish aioli,
smoked tallow vinaigrette, crostini \$30

Duck Confit + Taleggio Croquettes

fig chutney, curry aioli + scallions \$24

Grilled Bone Marrow

roasted mushroom, pancetta,
gruyere, sourdough \$26

Fried Brussel Sprouts

chimichurri, parmigiana,
crispy chilies (gf) \$22

*V-Vegan, VO-Vegan optional,
VG- Vegetarian, GF-Gluten Free*

Sea

From 2:00pm - Close

Oysters

fresh shucked east + west coast oysters
served with cucumber granitée,
fresh horseradish
shiso mignonette

\$4.5 / each \$24 / half dozen \$46 / dozen

Hokkaido Scallop Carpaccio

celery, green apple, yuzu,
crispy shallots
(gf) \$28

Jumbo Prawn Cocktail

pickled seaweed, cocktail sauce
(gf) \$36

Salmon Tartare

charred cucumber,
pickled ginger + bonito aioli,
west coast furikake + rice crackers
(gf) \$26

Hibachi Seared Haidacore Tuna

seaweed ash crust,
blood orange ponzu, serrano
avocado + fried nori crisps
(gf) \$32

West Coast Aguachile

Albacore tuna, prawns,
salmon, red onion
avocado,
lime + cilantro
(gf) \$26

Seafood Tower

poached half lobster, jumbo prawns,
oysters, PEI mussels, mixed ceviche,
seared albacore tuna tataki
\$170

Caviar

Served with grated egg, shallots, chives,
crème fraîche, and nori blini

Northern Divine Caviar

Locally sourced and organically farmed;
mild-flavored with a
subtle taste of ocean brine

12 g – \$50

30 g – \$145

Osetra Caviar

Imported premium caviar;
nutty, buttery, and rich with a creamy finish
30 g – \$195