



THREE-COURSE SET MENU \$55

COURSES MAY ALSO BE PURCHASED INDIVIDUALLY
AS PER THE MARKET PRICES

APPETIZERS \$16 GRILLED HALLOUMI

ON A TOASTED FILONE BAGUETTE WITH
HOUSE MADE CHIMICHURRI, PICKLED ONIONS AND
LOCAL MICROGREENS.

MAIN \$38 PORK BELLY AND SCALLOPS

CHAR SUIBBQ SAUCE, MISO MASHED POTATOES,
GINGER FRIED FARM GREENS, AND CRISPY GARLIC.

DESSERT \$12 APPLE CRUMBLE

WITH WHIPPED CREAM AND VANILLA GELATO.