

## SMALL PLATES

### Empanadas \$17 [ Choose a flavour ]

**Beef & Piquillo** / with green olives

**Piri-Piri Cod** / with potatoes, hot peppers, green onions, whiskey

**Jalapeño Poppers** / with cheese, bechamel, pickled jalapeño

### Marinated Anchovy Fillets \$16

Roasted red pepper, pickled jalapeño  
and grilled house-made bread

### Warm Olives \$9

Chilli flakes, extra virgin olive oil,  
orange zest, rosemary

## SALADS

### Caesar \$18

Dehydrated prosciutto, croutons,  
parmesan,  
house caesar dressing

### Garden Salad \$16

Mixed greens, cherry tomato, red onion,  
honey-lemon vinaigrette

### Citrus Beet \$18

Beets, orange, labneh, baby arugula, toasted  
pistachios, radish, honey-lemon vinaigrette

### Prosciutto Salad \$20

Fresh mozzarella, baby arugula,  
balsamic glaze

### Shrimp & Avocado \$20

Mixed greens, cherry tomatoes,  
red onion, hot and sour glaze

## APPETIZERS

### Rustic Fries \$12

Russet potatoes, spicy aioli, ketchup

### AGI Fries \$16

Russet potatoes, chorizo, chunky tomato, pickled  
jalapeño, chives, spicy caesar dressing

### P.E.I. Mussels \$18

Coconut curry broth, shallots, tomatoes, wine,  
cilantro, grilled bread

### Deep Fried Goat Cheese \$17

Apple slaw, honey-orange vinaigrette, pecans

### Grilled Calamari \$20

Broccolini, capers, anchovy + olive puttanesca,  
chunky tomato, chillies

### Deep Fried Brussels Sprouts \$16

Citrus maple glaze, double smoked bacon, peanuts,  
coriander

### Grilled Steak Taco [AAA] \$20

Shredded lettuce, horseradish + aioli avocado,  
pickled red onion,  
pickled jalapeño, coriander, Chimichurri

### Sautéed Tiger Shrimp \$20

Garlic oil, chillies, parsley, coriander, grilled bread

### Fried Shrimp Taco OR Fried Fish Taco \$18

Shaved red cabbage, spicy aioli, pickled red onion,  
pickled jalapeño, coriander, chilli pineapple salsa

\* Kindly inform your server of any allergies

## ENTREE

### PASTA

#### **Creamy Wild Mushroom Gnocchi \$28**

Portobello, cremini, spinach, parmesan, crispy onion

#### **Butternut Squash Ravioli \$27**

Ravioli filled with Butternut Squash , tossed in Rose Sauce and finished with sundried tomatoes and crumbled goat cheese

#### **Seafood Pasta \$30**

Linguine, vodka cream sauce, mussels, shrimp, bay scallops, smoked salmon, shallots, chives

#### **Braised-Beef Ravioli \$29**

Ravioli filled with slow-braised beef , served with tomatoe and red wine jus sauce and roasted red peppers

### SEAFOOD

#### **Pan-seared Ahi Tuna \$36**

Grilled corn, zucchini, cherry tomatoes, asparagus, leeks, horseradish aioli, pineapple salsa

#### **Pan-seared Cod Loin \$36**

Corn chowder, double smoked bacon, fennel, shallots, Yukon gold potato, chives

#### **Pan-seared Organic Salmon \$34**

Cauliflower puree, brussels sprouts, beets, apple chutney

#### **Spanish Rice \$36**

Bay scallops, tiger shrimp, mussels, calamari, green peas, pepper, horseradish-lemon aioli, green onion

### MAIN

#### **Mediterranean Style BBQ Chicken \$30**

Sweet corn and bacon mashed potato, sautéed broccolini, asparagus, baby carrots, piri-piri sauce

#### **Grilled Australian Rack of Lamb \$54**

Roasted mini potato, sautéed broccolini, baby carrot, asparagus, pommery mustard vinaigrette

#### **12 oz. NY Striploin \$58**

Grilled asparagus, charred poblano chimichurri, rustic fries

### SIDES

Sautéed Veggies \$12

Saffron Rice \$8

Creamy Mashed Potatoes \$12

Mini roasted potatoes \$10

Grilled Shrimp ( 3 tiger shrimp pieces ) \$15

Foccacia bread \$4