

AGI

KITCHEN & WINE

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

Deep Fried Goat Cheese \$17

Apple slaw, honey-orange vinaigrette, pecans

Deep Fried Brussels Sprouts \$16

Citrus maple glaze, double smoked bacon, peanuts,
coriander

Sautéed Tiger Shrimp \$20

Garlic oil, chillies, parsley, coriander, grilled bread

P.E.I. Mussels \$18

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

Grilled Calamari \$20

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

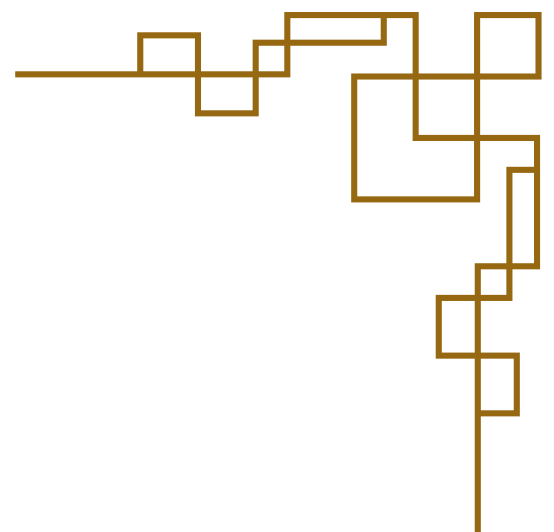
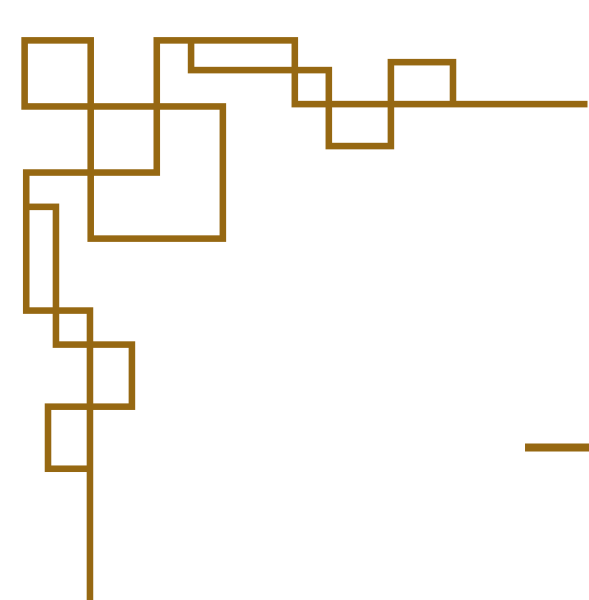
Grilled Steak Taco [AAA] \$20

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

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

Foccasia bread \$4

An automatic gratuity of 20% is included for tables of 6 or more