



DINE ABOUT & TASTE AROUND

\$39 PER PERSON | 3-COURSE DINNER MENU
AVAILABLE 3PM - CLOSE

1st Course

a choice of

LINGCOD BRANDADE

rosemary breadcrumbs, fresh herbs, kettle chips, house pickles

CHICKPEA HUMMUS

garlic confit & garbanzo bean hummus, nori crunch, house-fried tortilla, kettle chips

Upgrade to

BISON CARPACCIO +5

miso aioli, ginger & herb vinaigrette, watercress, cured egg yolk, spiced walnuts, pickled shimeji

CONFIT DUCK WINGS +5

chinese 5-spice & hoisin sauce, sesame seeds, scallion

2nd Course

a choice of

SEAFOOD GNOCCHI

gnocchi, tiger prawns, baby scallops, wild smoked salmon, local fish, white wine-dill cream sauce, chives

POKE BOWL

marinated albacore tuna & baby shrimp, seasoned rice, crispy chickpeas, pickled red onions, mixed greens, cucumber, edamame, furikake, ginger-soy dressing, banana pepper aioli, crispy shallots, pickled ginger

SPAGHETTI BOLOGNESE

6-hour braised veal, pork & beef ragù, marinara sauce, grana padano, chives

Upgrade to

LAND & SEA +10

salt spring island mussels, fermented black bean, braised pork belly, shiitake mushrooms, bok choy, dashi, udon noodles, scallion

MMISO SAKE UDON +8

*edamame, dashi, shimeji mushrooms, nori crunch, cured egg yolk
choice of: chicken thigh or tofu*

3rd Course

a choice of

UBE CHEESECAKE

chocolate cookie base, raspberry glaze, cocoa nib tuile

MATILDA CAKE

chocolate cake layered with black cocoa mousse, chocolate pearls & a cherry on top

STRAWBERRY PAVLOVA

strawberry curd, fresh fruit, vanilla chantilly