

# SPRING SPECIAL

Choose 3 of 4

\$69

## FIRST COURSE à la carte \$21

Lobster Bisque - armagnac cream

Mussels - shallots, garlic, white wine, cream, parsley

Four Raw Oysters - mignonette, horseradish

Caesar Salad - roasted garlic croutons, shaved parmesan cheese

Mushroom Salad - delicate greens, sesame vinaigrette, shoestring potatoes

Seafood Antipasto - albacore poke, poached prawn, smoked halibut brandade, salmon tartare

## SECOND COURSE à la carte \$27

Chèvre - goat cheese, filo pastry, pistachios, seasonal greens

Beef Tartare - 'AAA' beef tenderloin, soy cured egg yolk, pickled shallot, mustard seed caviar

Spiced Cauliflower - hummus, pickled lemon, pistachio dukkah, parsley oil

Ceviche - chili & lime marinated seafood, onion, sambal, avocado

Seared Scallops - celeriac puree, cider braised pistachio, lardon, cider reduction (ADD \$5)

## ENTRÉE à la carte \$52

Rimrock Seafood Trio - daily preparation (ADD \$9)

Wild Salmon - fresh herbs, garlic mashed potatoes, lemon beurre blanc

Halibut - daily preparation (ADD \$5)

Duck - confit leg, sliced breast, bacon knoedel, cranberry orange chutney

Lamb Rack - garlic mashed potatoes, red wine demi

Venison Steak - spaetzle, porcini mushroom sauce

Rib Eye Steak 14oz - dry aged centre cut, grilled asparagus, provençal fries, bearnaise (ADD \$20)

Filet Mignon 6oz - garlic mashed potatoes, choice of peppercorn sauce, herb or gorgonzola butter (ADD \$7)

## DESSERT

Sticky Toffee Pudding - warm date pudding, hot toffee sauce, vanilla ice cream

Chocolate Ganache Almond Cake - raspberry coulis, ice cream

Crème Brûlée

Basque Cheesecake - pear compote, streusel crumb

Sorbet Trio - daily preparation

Vegan options & modifications available on request

All prices do not include taxes

Gratuity of 18% will be added to groups of 6 or more subject to service

Consumption of Raw Oysters poses an increased risk of food borne illness - Medical Health Officer