

STARTERS

Daily Soup creation	9.95
please enquire as to today's creation	
Tom ka gai	12.95
shrimp, pulled chicken, straw mushroom and coconut broth	
Foie gras and field mushroom soup	12.95
sage oil, trumpet froth, mille-ficelle	
Caesar salad	10.95
romaine lettuce, double smoked bacon, anchovy lime dressing add chicken 6.50	
Crab cake	14.95
pan crisp crab cake, charred sweet corn and basil relish shaved fennel, cornichon and hot mustard sabayon	
Seared diver scallop	14.95
sunchoke pulse, crisp pancetta, sunny side quail egg balsamic caviar, Yukon potato rösti	
Foie gras torchon	14.95
confit pear, gingerbread dust, cherry gastrique mission fig and spiced sultana tart, candied pistachios	
Chilled chardonnay poached prawns	15.95
stewed tomato and black peppercorn reduction shaved fennel and cos lettuce chiffonade, crisp artichoke fresh horseradish, vodka lime tonic	
Whiteside charcuterie plate	17.95
Artisan cured meats, pheasant sausage, game pâté Mrs. McGarrigles mustard, sea salt, warm country bread	

MAINS

Wild mushroom Penne	24.95
confit chicken leg, smoked bacon and sage roast garlic cream reduction	
Linguini and Lobster	24.95
maple bacon lardon, Chardonnay cream reduction	
Pan seared salmon	26.95
red skin potato crushed with maple vinegar green olive, charred tomato, confit garlic and clams	
Gunpowder halibut	28.95
Gunpowder tea crusted Pacific halibut, crumbled chorizo and new potato with fleur de sel, oyster mushroom	
Roasted breast of chicken	26.95
pulled butter braised leg, melted leeks roasted garlic and buttermilk yellow flesh potato field mushroom and parsnip, malt vinegar beurre rouge	
Centre cut dry aged triple A ribeye	37.95
chèvre Yorkshire pudding, roasted onion, Yukon whip veal reduction with mustard and green peppercorns	
Tasting of veal	39.95
pan crisp sweet bread, buttermilk poached shoulder seared tenderloin, foie gras and veal reduction, maple hasty pudding	
Composed lamb	41.95
ginger snap crusted double chop, cold smoked loin pulled braised shank, caramelized onion, truffle mash and high bush berry gastrique	

Monday to Thursday 6:00pm to 9:00pm
Friday and Saturday 6:00pm to 10:00pm
Prices are exclusive of taxes and gratuities