

Breads

- Baguette & Butter 7
- Fresh Baked Focaccia 24
- Smoked Salmon, Fresh Ricotta Whip, Pickles, Capers
- Soup & Salad
- Daily Soup AQ
- 🌱 Avocado & Prawn Salad 24
- Iceberg Lettuce, Cherry Tomato, Seven-Minute Egg, Louie Sauce
- Burrata & Beets 24
- Radicchio, Marinated Beets, Pistachio, Blackberry Vinaigrette, (V, GF)
- Kale ‘Caesar’ 21
- Brussels Sprouts, Garlic Pangrattato, Pecorino, Garlic Confit Dressing (V)
- Add seared Steelhead or Chicken Supreme 14
- Seasonal Greens 19
- Whipped Goats Cheese, Pickled Beets, Poached Pear, Toasted Pumpkin Seeds, Mustard Vinaigrette (V, GF)

To Share

- 🌱 Seafood Cioppino 32
- Market Fish, Mussels, Clams, Prawns, Tomatoes, Grilled Focaccia
- Wagyu Beef Carpaccio 28
- Horseradish Aioli, Pecorino, Fried Capers, Cured Egg Yolk, Crostini
- Crispy Chicken 21
- Calabrian Chili & Honey Butter, Fried Capers, Pickles (GF)
- Hummus & Lamb Dip 21
- Lamb Keema, Sesame Seeds, Garlic Chips, Pita Bread
- Add more Pita 3
- Brussels Sprouts 16
- Spicy Honey Butter, Pumpkin Seeds (V, GF)
- Crispy Coconut Prawns 19
- Louie Sauce, Arugula

Land & Sea

- 12 oz AAA NY Steak & Frites 49
- Peppercorn Jus, Truffle Aioli
- 🌱 Seared Steelhead 39
- Fennel Soubise, Kale, Sauteed Mushroom, Herb Fennel Salad
- Grilled Chicken Supreme 32
- Mustard Blanquette Sauce, Pomme Puree, Baby Carrots, Brussels Sprouts, Sauteed Mushroom (GF)
- 🌱 Seafood Pot Pie 34
- Lobster, Steelhead, Prawns, Sofrito, Lobster Bisque, Bechamel Sauce, Side Salad
- Sub Kale Caesar Salad \$3
- Confit Duck Leg 39
- Beet & Cannellini Puree, Yellow Beets, Broccolini, Blackberry Jus
- Hart House Beef Burger 30
- Bacon & Apple Jam, Aioli, Dill Pickle, Aged Yellow Cheddar, Pommes Frites or Green Salad
- Sub Truffle Frites or Caesar Salad \$3 or Add Johnston’s Bacon \$3

Pasta & Risotto

- Braised Beef Pappardelle 39
- Gremolata, Sauteed Wild Mushrooms, Caramelized Onion, Pecorino
- GF Corn Pasta \$3
- 🌱 Spaghettini allo Scoglio 32
- Prawns, Manila Clams, Mussels, Steelhead, White Wine Sauce, Calabrian Chili, Fresh Herbs
- GF Corn Pasta \$3
- Casarecce all’ Amatriciana 32
- Guanciale, Tomato Sauce, Pecorino
- GF Corn Pasta 3\$
- Potato Gnocchi Al Pomodoro 32
- Burrata, Basil, Pecorino (V)
- Squash Risotto 27
- Acorn, Butternut & Delicata Squash, Kale, Brussel Sprouts, Pumpkin Seed Salsa Verde, Calabrian Chili, Parmigiano Reggiano (V, GF)
- Add Seared Scallops \$7 each
- Vegan by request
- Additions
- Three sauteed Prawns 7
- Scallop 7/piece
- Sauteed Mushrooms 12
- Grilled Broccoli with Pangrattato 12
- Pommes Frites 6
- Truffle Frites 8