

Bread


Baguette & Butter 7

Smoked Salmon Focaccia 22

Fresh Ricotta Whip, Pickles, Capers

Soup & Salad

Daily Soup AQ

 Prawn & Gem Lettuce Salad 21

Chopped Prawns, Avocado Mousse,
Jalapeno & Pepper Agrodolce,
Garlic Confit Dressing (GF)

Hannah Brook Spring Salad 17

Farm Greens, Feta,
Cherry Tomatoes, Pickled Red Onion,
Cucumber, Mustard Vinaigrette (V, GF)


Burrata & Berries 16

Macerated Seasonal Berries, Watercress,
Brioche Croutons (V)

Asparagus & Quinoa Salad 16

Verde Macedonian Feta, Cucumber,
Cherry Tomato, Castelvetrano Olives, Mint,
Parsley, Seasonal Pickles

To Share

 Mussels & Clams Half 19 Full 29

Basil Pesto, Cream, Capers, Cherry Tomatoes,
Grilled Focaccia

Wagyu Beef Carpaccio 24

Horseradish Aioli, Pecorino, Fried Capers,
Cured Egg Yolk, Crostini

Crispy Chicken 19

Calabrian Chili & Honey Butter,
Fried Capers, Pickles (GF)

Hummus & Lamb Dip 19

Lamb Keema, Sesame Seeds,
Garlic Chips, Pita Bread
Add more Pita 3

Crispy Coconut Prawns 19

Louie Sauce, Arugula

Sauteed Spring Vegetables 16

Whipped Macedonian Feta, Spicy Honey Butter

Spring Prix Fixe Menu

\$29 two courses

1st course

Soup of the Day

2nd course

Grilled Chicken Sandwich

Baguette, Bell Pepper Agrodolce, Arugula,
Basil Pesto Aioli, Pickled Red Onion, Frites

Lunch

Steak & Frites 49


12oz AAA Beef NY Striploin
Brandy Peppercorn Jus, Frites,
Truffle Aioli (GF)

 Seared Steelhead 37

Sauce Meuniere, Pea Puree,
Pearl Couscous, Harissa, Carrot, Peas,
Cherry Tomatoes, Artichoke

Grilled Chicken Supreme 29

Herb Ravigote, Courgette Puree, Spinach,
Roasted Baby Potato, Wild Mushroom (GF)

 Spanish Fish & Chips 26

Ling Cod, Tartar Sauce, Pea Puree,
Coleslaw, Fries

Handheld

Grilled Chicken Thigh Sandwich 23

Avocado Sandwich 22 (V)

Herb Focaccia, Bell Pepper Agrodolce,
Arugula, Basil Pesto Aioli, Pickled Red Onion,
Frites

 Lobster Roll 34

Brioche Bun, Lobster Aioli, Celery,
Agrodolce, Arugula, Frites


French Onion Burger 30

Caramelized Onion, Red Wine Aioli,
Arugula, Emmental Cheese, Frites
Sub Side Salad or Truffle Frites \$3
Add Johnston's Bacon \$3

Pasta & Risotto

Rigatoni Bolognese 28

Italian Pork Sausage, Rose Sauce, Pecorino,
Fresh Herbs, Cherry Tomato
Add Burrata \$6
GF Corn Pasta \$3

 Spaghettini allo Scoglio 32

Prawns, Manila Clams, Mussels, Steelhead,
White Wine Sauce, Calabrian Chili,
Sundried Tomato, Fresh Herbs
GF Corn Pasta \$3

Potato Gnocchi Al Pomodoro 32

Burrata, Basil, Pecorino (V)

Spring Risotto 32

Spring Puree, Wild Mushroom, Spring
Vegetables, Burrata, Parmigiano Reggiano,
(V, GF)

Add Seared Scallops \$7 each

Vegan by request

Additions

Three Prawns 6

Scallop 7/piece

Sauteed Mushrooms 12

Pomme Puree 8

Pommes Frites 6

Truffle Fries 8

20% gratuity will be added for parties of 8 or more