

Bread

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)

Seasonal Greens 19
Whipped Goats Cheese, Pickled Beets,
Poached Pear, Toasted Pumpkin Seeds,
Mustard Vinaigrette (V, GF)

To Share

🍷 Seared Hokkaido Scallops 29
Leek Beurre Blanc, Brussels Sprouts,
Crispy Potatoes (GF)

🍷 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

Brussels Sprouts 16
Spicy Honey Butter, Pumpkin Seeds (V, GF)

Crispy Coconut Prawns 19
Louie Sauce, Arugula

Land & Sea

6oz AAA Beef Tenderloin 62
Parsnip Puree, Pomme Duchesse,
Baby Carrots, Broccolini, Red Wine Jus

Braised Lamb Shank 49
Creamy Polenta, Lamb Jus, Gremolata,
Pickled Red Onion, Sweet Mini Peppers,
Brussel Sprouts (GF)

🍷 Seared Haida Gwaii Halibut 45
Herb Beurre Blanc, Pomme Anna,
Ratatouille, Herbs & Fennel Salad (GF)

🍷 Seared Steelhead 41
Fennel Soubise, Kale, Sauteed Mushroom,
Herb Fennel Salad (GF)

Confit Duck Leg 41
Beets & 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 Fries 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\$

Potato Gnocchi al Pomodoro 32
Burrata, Basil, Pecorino
GF Corn Pasta 3\$

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

Additions

3 Prawns 7
Scallop 7/piece
Sauteed Mushrooms 12
Grilled Broccolini with Pangrattato 12
Pommes Frites 6
Truffle Fries 8