

\$85

first course **for the table**

King Crab and Corn Pide

Ontario corn, pulled crab, mozzarella and black truffle

House made Pastirma

Watermelon, pomegranate, guindilla and ricotta salata

Baby Gem Salad

Feta, crisp pita, olives, fresh basil and roast garlic vinaigrette

second course **for the table**

Please choose Two out of the Three 2nd course options

Daily Fish

Served simply with olive oil, sea salt and lemon

Wood Oven Chicken

Wild oregano, charred lemon

Beef Short Rib

Smoked and rubbed with crushed coriander seed, mustard and horseradish labneh

sides **for the table**

Wood Oven Potatoes

Lemon and verde

Green Lentils

Celeriac, roasted hazelnuts, mint and red wine vinaigrette

Spinach

Preserved lemon beurre blanc and roasted pine nut

dessert **for the table**

Sokolata

Chocolate mousse, crispy phyllo, Sicilian pistachios

Turkish Crisp

Rosewater Chantilly, puff pastry, Sicilian pistachios