



Dinner Menu

Salads

MEZES

Kale, Treviso, Arugula, Romaine, Quinoa, Cucumbers, Peppers, Tomatoes, Mint, Parsley, Shallot Dressing, Goat Cheese, Beet Hummus, Crispy Lentils, Za'atar

RASA

Kale, Napa Cabbage, Quinoa, Cucumbers, Tomatoes, Peppers, Grapes, Mint, Parsley, Red Wine Vinaigrette, Jalapeño Feta, Crumbled Feta, Harissa Chickpeas, Sumac

JASMINE

Red kale, Napa Cabbage, Heirloom Carrot, Watermelon Radish, Mandarin Orange, Thai Basil, Cilantro, Yuzu Kosho Dressing, Miso Satay Spread, Puffed Wild Rice, Crispy Shallots

HEIRLOOM BEET

Grilled Heirloom Beets, Whipped Cotija Cheese, Salsa Verde, Grapefruit Segments, 100k Greens, Queso Fresco, Maple Pecans, Crispy Jalapenos, Black Garlic Honey

CAESAR 2.0

Romaine, Brussel Sprouts, Black Kale, Jalapeño Caesar Dressing, Double Smoked Bacon, Candied Tomatoes, Garlic Brioche Crumble, Cured Egg Yolk, Parmesan, Chives

TRUFFLE WALDORF

Romaine, Arugula, Treviso, Green Apple, Red Grapes, Heirloom Carrot, Pickled Squash, Watermelon Radish, White Truffle Dressing, Black Truffle Labneh, Maple Pecans, Crispy Shallots, Pecorino Snow

Pastas

TRUFFLE RICOTTA GNUDI

King Oyster, Cremini, Shitake, Sunflower Pesto, Black Truffle Sauce, Mushroom Soil, Crispy Cheese, Pea Shoots

HERB GARLIC GNOCCHI

Brown Butter, Golden Zucchini Sauce, Preserved Chilli, Pumpkin Seed Brittle, Toasted Garlic, Pickled Squash Salad

PESTO ALLA GENOVESE

Orecchiette, Sunflower Pesto Butter, Zucchini, Asparagus, Peas, Pecorino, Black Pepper, Crispy Shallots, Herb Chili Salad

Henderson Brewing Company

SPICY RIGATONI

Pomodoro, Vodka Parmesan Cream, Preserved Chili, Caramelized Onion, Padano, Toasted Garlic, Chives, Basil Sprouts

Main Courses

PIRI PIRI CHICKEN

Yuzu Buffalo Butter, Cheddar Schmaltz Polenta, Seasonal Vegetables, Kombu Jus, Heirloom Herb Slaw, Microgreens

KALBI SHORT RIB

Seed Crusted, Smoked Sweet Potato, Seasonal Vegetables, Kalbi Jus, Heirloom Slaw, Cilantro, Crispy Taro

PRIME STRIPLOIN

Corn Poblano Puree, Asparagus, Crispy Mushrooms, Onion Jam, Peppercorn Jus, Chilli Herb Salad, Microgreens

BEEF TENDERLOIN

Truffle Pomme Puree, Asparagus, Chimichurri, Truffle Jus, Chilli Herb Salad, Puffed Beef Tendon
Add Jumbo Shrimp \$10 or East Coast Half Lobster \$20

Pescatarian Mains

LEMON PEPPER SALMON

Apple Parsnip Puree, Seasonal Vegetables, Wasabi Green Pea Sauce, Heirloom Slaw, Leek Hay

BROWN BUTTER BRANZINO

Butternut Squash Risotto, Charred Broccolini, Olive Peperonata, Heirloom Slaw, Crispy Shallot

CHILEAN SEA BASS

Corn Poblano Puree, Seasonal Vegetables, Cioppino Sauce, Chimichurri, Pomme Frites, Microgreens

MISO BLACK COD

Smoked Sweet Potato, Bok Choy, Jasmine Rice, Sake Miso Sauce, Chilli Cilantro Slaw, Puffed Wild Rice

Vegan Mains

GRILLED MAITAKE

White Soy, Mapo Tofu, Smoked Sweet Potato, Black Truffle Purée, Pistachio Nuts, Citrus Ponzu, Heirloom Slaw

ENCHILADAS

Impossible Chorizo, Cashew Mozzarella, Black Bean, Corn, Chipotle BBQ, Salsa Verde, Heirloom Slaw, Mole

VEGETABLE TAGINE

Squash, Cauliflower, Sweet Potato, Bok Choy, Peas, Chickpeas, Jasmine Rice, Puffed Wild Rice, Herb Salad Crisps