

## Amuse Bouche

Chaga cheddar gougeres, apple butter

## Appetizers

### COD CHEEK

Pasta, spiced butter, red wine cardamom stewed tomato

*or*

### BEET SALAD

Raw, roasted, pickled, powdered, gel, dill, fresh cheese

*or*

### STEAK TARTARE

Pickled egg yolk, caper salt, house dijon mustard, roasted shallot, beef butter crostini, fennel relish

## Main Course

### GAME HEN

Confit leg, roasted breast, sage demi, root veg potato stack

*or*

### BAVETTE SURF N' TURF

Pecorino potato croquette, parmesan crusted prawn, honey thyme carrots, smoked bavette, tomato onion jam, demi glace

*Upgrade to tenderloin – add \$30*

*Add lobster tail - \$45*

*or*

### IRVING'S PORK CHOP

Potato gratin, honey thyme carrots, nashville cherry gravy

*or*

### VEGAN CAULIFLOWER STEAK

Mushroom bacon wrapped cauliflower medallions, roasted tomato compote, roasted fingerling potatoes, root vegetable stack

## Dessert

### CHOCOLATE

Gluten free torte, banana chip, espresso glaze

*or*

### APPLE TART TATIN

Mango sorbet, cinnamon ginger crumb

*or*

### POACHED PEAR

Vanilla rum maple syrup, dried apple crumb coating

**WORKSHOP**  
★ EATERY ★

New  
Years  
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