

Tuesday Burger & Pint Night



Local Beef or Lentil Burger + Local Pint \$20

Wednesday Pizza & Pasta Night



Organic Hand Stretched Pizzas & Handmade Pasta Feature

All Wine Bottles - Half Price

Margherita pizza \$17

Prosciutto & arugula pizza \$20

MAY 15th - FEATURE PIZZA & PASTA

Smoked Short Rib Tagliatelle – cold smoked & braised local grass-fed beef, rich jus, blistered cherry tomatoes & grilled leeks, triple crunch mustard & ‘Grassland Greens’ microgreens \$27

Fiddlehead Pizza – first of the season wild SK fiddleheads, crème fraiche, shallot fondue, shaved Pecorino & garden herbs \$23

Thursday Prix Fixe Dinner Night



3 Course Dinners \$35/pp

MAY 16th - CHEF'S MENU

Marinated kale salad w/ ‘Pig & Pantry’ bacon lardons,
Caesar aioli & pommes gaufrettes

Handmade local bison polpette w/ San Marzano tomato sauce
& grilled focaccia bread

Caramel pecan trifle