

DINNER MENU

SNACKS & SMALL PLATES

sourdough \$6 - brown butter, maldon salt

artisanal greens \$14 - radish, dill, shallot, chive, lemon

wings \$12 - maple hill free range chicken, chili, acid, maldon, honey, cilantro

cauliflower \$14 - eggplant puree, pickled cucumber, chicken skin, toasted almonds

roasted carrots \$15.50 - baby carrots, spiced yogurt, rosemary crumb, shaved parm

scallop \$15 - daikon, pickled shimeji, tofu, xo, crispy garlic

okonomiyaki \$16 - smoked octopus, sue choy, bonito, kewpie, radish

salmon tartar \$15 - salmon chop, watermelon radish, shallot, pea shoots, ponzu, chilli shrimp crackers

country pate \$17.5 - stonefruit chutney, bacon jam, raisin and caper puree, charred sourdough

triple cooked potatoes \$12 - crispy onions, beer cheese, spring onion, long pepper

trout \$16 - scallion vin, pickled potatoes, quinoa, crispy garlic

pistou \$15 - king oyster mushrooms, roast shallot, gnocchi, cured egg yolk, pea shoots

PEI mussels \$20 - lemongrass, lime leaf, coconut, peanut, rice noodles



LARGE PLATES

chefs beef \$MP
seasonal vegetables, mushroom puree, beef & cognac emulsion, jus

chicken \$25
crispy thighs, ricotta gnudi, marinated king oyster mushrooms, asian herbs, shaved radish

braised short rib \$30
gochujang glaze, peppercorn crusted, panisse, yu-choy, aerated hollandaise

cappelletti \$25
ramps, morels, lardons, cider cream



please inform your server of any food allergies or sensitivities, not all ingredients are listed on the menu. consuming raw or undercooked food may result in food borne illness.
all groups of 8 or more will be levied a 20% service charge



LUNCH MENU
SHARING / FOR THE TABLE

bread \$6

cheese \$11

charcuterie \$16/\$27

wings \$12

maple hill free range chicken, chili,
acid, malden, honey, cilantro

pistou \$15

king oyster mushrooms, roast shallot, gnocchi,
cured egg yolk, pea shoots

ON BREAD

porchetta sandwich \$12

salsa verde, crunchy pork chips,
mustard, greens

crispy chicken sandwich \$13

crispy chicken thigh, dill pickle mayo, cheddar,
nappa cabbage slaw, pretzel bun

revel smash burger \$14

onions, bbq sauce, mayo, pickle, tomato,
bacon jam, cheddar, pretzel bun

mumbai sandwich \$10

green chutney, masala, cucumber,
tomato, red onion, swiss cheese

LARGE:

roast chicken salad \$18

frisee, pickled potatoes, roast cauliflower,
plumped raisins, cilantro, yogurt

tomato salad \$15

compressed cucumber, watermelon,
tomatoes, mozzarella, fried bread

salmon \$18

pan roasted salmon, congee, pickled seaweed,
mushrooms, green onion powder