

Scholar's Dining Room
Sustainable Menu

\$50 + tax

1ST COURSE

**Wild Barkley Sound Sockeye Salmon
Carpaccio**

*Elderflower essence, passionfruit,
radishes and chervil*

OR

Cauliflower Panna Cotta

*Northern Divine caviar, blonde Frisee, noble
sherry bourbon oak barrel vinegar*

2ND COURSE

Grilled Humbolt Squid

*Braised fennel, Andalusian olives, fennel
pollen, smoked tomato coulis*

OR

Roasted Wild & Tame Mushrooms

*House-cured beef bresaola,
Rabbit River egg yolk, crispy sage*

MAIN

Grilled Peace Country Lamb Sirloin

*House-made Merguez sausage, baba ghanoush,
falafels, preserved lemons*

OR

Pan-Roasted Duck Magret

*Cipollini onion tarte tatin, quince jam, fir tree
syrup, pinot noir verjus*

OR

Fig Miso-Marinated Black Cod

*Black sesame rice crisp, shiitake mushrooms,
Gai Lan, ginger, brown butter, smoked shoyu*

OR

House-Made Falafels

*Baba ghanoush, wilted spinach,
cilantro yoghurt*

DESSERT

Please ask your server for today's creations