

## À la carte

Soup of the day (*6)	7.95
Seafood Chowder (*3,6,8,14(a))	9.50
Local Oysters au natural (*13(b))	16.95
Citrus and Kinsale Gin cured salmon with a fennel and orange salad (al)	14.50
Scallop and sea bass ceviche with avocado puree, black sesame seeds and sweet potato crisps (*3,8,10)	15.50
Local scampi with tartar sauce (*1(b),2,6,14(a))	15.50
Moules mariniere with grilled sourdough (*13(a),14(a))	13.50
Chicken liver pate with Cumberland sauce and grilled sourdough bread (*14(a))	12.50
Deep fried Brie with plum and port sauce, cucumber pickle and caramelised walnuts (v) *14(a)	12.50
House smoked organic chicken Caesar salad with sourdough croutons, bacon lardons and six month aged Parmesan (*2,14(a))	13.00
Roast spiced sweet potato, hummus, organic green leaf, pickled cucumber, salsa macha, shaved fennel and dukkah salad (n) (vg) (*7(a,b,c),10)	12.50
Risotto of the day	12.50