

CAFE MENU

LATE SPRING MENU 2019

SOUP & SALADS

Spring vegetable soup with pesto & pine nuts	8.50
Salad of butter lettuce, cucumber, green onion, avocado & croutons with rogue creamery blue cheese dressing	11.50
Asparagus vinaigrette	9.00
Farro salad with arugula, bacon, onion, roasted brussel sprouts & sweet & sour dressing	10.50

APPETIZERS

White corn fritters	8.00
Sautéed prawns with pernod	14.00
Leek, spring onion & gruyere tart	9.50
Plate of chevre, olives, piquillo/almond spread, pickled vegetable, marinated tuna & flatbread	(serves two) 18.00
Grilled scott river ranch beef tongue with horseradish gremolata	13.50
Artichoke & olive pizza with herbed tomato sauce, pecorino romano & fresh mozzarella	16.50

ENTREES

Grilled double cut pork loin chop with chorizo & onions on a bed of white beans	24.50
Fettucine with fresh morels, spring garlic, peas, cream & reggiano parmigiano	26.00
Basque style cod with roasted peppers, pandera potatoes & spanish sherry escabeche	22.50
Fricassee of rabbit in white wine sauce with carrots, button mushrooms & roasted potatoes	33.00
Wild king salmon with lemon sabayon, rice & sautéed spinach	28.00
Seared tenderloin of beef filet with choron sauce, watercress salad & pommes frites	36.50
Roasted chicken with harissa over rice & grilled yellow squash	19.50

Plus daily chalkboard specials.