

## LUNCH

# menu

### SMALL PLATES

#### UNION CEVICHE (gf) \$23

fresh catch, passion fruit 'aguachile', scotch bonnet sorbet, avocado gel, blush daikon, plantain chips

#### PEAR & BLUE CHEESE CARPACCIO (veo, gf, cd, cn) \$18

Anjou pear, Gorgonzola, candied walnuts, cranberries, leaves, pear & white balsamic dressing

#### TRUFFLE MUSHROOM PATE (v, gfo, cd) \$18

local mushrooms, truffle oil, porcini cracker, black olive 'soil', cornichons, panko crumb, sourdough toast (gfo)

#### GARLIC SHRIMP (gfo, cd) \$19

sauteed Atlantic shrimp, smoked peri-peri & garlic butter sauce, black olive 'soil', sourdough toast

#### STEAK TARTARE (gfo, cd) \$23

Angus tenderloin, kimchi, kewpie mayo, sesame, nori, confit quail's egg yolk, togarashi chips (gfo), 'smoke'

### SALADS & BOWLS

#### TUNA POKE (gf) \$25

sushi-grade yellowfin tuna, sesame avocado, mango, edamame, sushi rice, wakame, miso honey dressing

#### BURRATA (v, cd, cn) \$19

Italian burrata, torched orange, lavender dressing, toasted cilantro seeds, candied walnuts

#### CAESAR (gfo) \$16

half romaine, herb croutons, bacon crumbs, Caesar dressing, parmesan, Emmental crisp, add: anchovies \$3

#### MANGO (ve, gf, cn) \$20

mango, red bell pepper, cucumber, asparagus, red onion, leaves, nuts, sesame, herbs, serrano chilli, miso agave dressing

#### BURITTO BOWL \$20

tomato rice, fried black beans, roasted red bell peppers, charred sweetcorn, avocado, sour cream, pico de gallo, spiced tortillas, lime, salsa dressing

#### BUDDHA BOWL (gf, v) \$24

mixed organic quinoa, black rice, avocado, rainbow slaw, red peppers, cucumber, cranberries, chickpeas, mixed seeds, black olives, honey mustard dressing

ADD-ONS: roasted salmon \$20, grilled shrimp (x5) (regular or blackened) \$15, grilled chicken \$10 (regular or jerk), poached lobster \$15, seared sushi-grade tuna \$32

## HANDHELD

#### ANGUS STEAK BURGER (gfo, cd) \$20

Angus steak patty (8oz), bacon, onion jam, TLP, chipotle mayo, brioche bun, add: fries \$6, choice of cheese \$3

#### WAGYU CHEESEBURGER (gfo, cd) \$33

Australian F1 Wagyu patty (8oz), Cheddar, sticky onion jam, crispy bacon, special burger sauce, all-butter brioche bun, TLP, add: fries \$6

#### KOREAN CHICKEN BURGER (gfo, cd) \$18

crispy fried chicken, house kimchi, slaw, Korean BBQ sauce, lettuce, brioche bun, add: fries \$6

#### WAHOO TACOS (x3) \$24

grilled wahoo, peri-peri dressing, rainbow slaw, pineapple foam, guacamole, serrano, cilantro

#### LOBSTER ROLL & FRIES (cc, cd) \$29

poached Caribbean lobster tail, lemon mayo, scallions, brioche roll, fries, upgrade: truffle parmesan fries +\$3

#### CLUB SANDWICH (gfo, cd) \$22

jerk chicken, bacon, prosciutto cotto, Cheddar cheese, tomato, chipotle mayo, triple toast, add: fries \$6,

### ENTREES

#### CHICKEN SCHNITZEL (cd) \$26

panko-crusted chicken breast, potato & chive salad, charred lemon, Korean BBQ sauce

#### FISH & CHIPS \$29

beer-battered wahoo in 'newspaper', fries, garden peas, tartare sauce, malt vinegar

#### LOBSTER & CRAB RISOTTO (gf, cd, cc) \$42

poached Caribbean lobster, blue crab 'snow', lobster bisque risotto, sweet drop peppers

#### RED SNAPPER (gf, cd) \$42

pan-seared red snapper, blue mussels, leeks, spiced apple velouté, fingerling potatoes, crispy capers

#### SEAFOOD LINGUINE (cd) \$39

Atlantic shrimp, blackened wahoo, blue mussels, littleneck clams, garlic and white wine butter sauce, roasted baby tomatoes, linguine

#### MUSHROOM RISOTTO (v, cd, gf) \$29

cream of porcini & local black oyster mushrooms, aged parmesan, balsamic glaze, mushroom garnish

(v) = vegetarian, (ve) = vegan, (veo) = vegan option,  
(gf) = gluten free, (gfo) = gluten free option,  
(cn) = contains nuts, (cc) = contains celery, (cd) = contains dairy,  
Please advise any dietary restrictions before ordering.  
A 16% gratuity is added to final checks.