

# Artist Residence

## D I N N E R

### SMALL

NOCELLARA OLIVES 4.5 *VG, GF*

SMOKED ALMONDS 4 *VG, GF*

SUNDRIED TOMATO FOCACCIA BALSAMIC OIL 6 *VG*

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BLACK PUDDING CROQUETTES, SPICED PEAR BROWN SAUCE 7

HOT-SMOKED SALMON, CHICORY, QUAIL EGG, MUSTARD DRESSING 9 *GF*

WINTER MINESTRONE W/ FOCACCIA 8 *VG*

### LARGE

CLUBHOUSE SALAD 12 *VG*

W/ ROAST BUTTERNUT SQUASH, PICKLED APPLE & QUINOA

+ AVOCADO 2.5 *VG* | + HALLOUMI 3.5 *GF* | + CHICKEN SCHNITZEL 5 *GF*

BALINESE VEGETABLE CURRY 16 *VG, GF*

W/ STICKY RICE

FISH PIE 18

W/ PURPLE SPROUTING BROCCOLI

CHICKEN SCHNITZEL 18

W/ POTATO SALAD, GARLIC PARSLEY BUTTER

8OZ DRY AGED SIRLOIN 26 *GF*

W/ CHIMICHURRI SAUCE, FRIES

### SIDES

ROSEMARY FRIES 4 *VG, GF* | SWEET POTATO FRIES 4.5 *VG, GF*

HERBY GREEN SALAD 4.5 *VG, GF*

PURPLE SPROUTING BROCCOLI CHIILI LEMON DRESSING 5 *VG, GF*

*PLEASE INFORM YOUR SERVER IF YOU HAVE ANY ALLERGIES OR  
REQUIRE INFORMATION ON INGREDIENTS USED IN OUR DISHES.*

*V = VEGETARIAN, VG = VEGAN, GF = GLUTEN FREE*