

dinnermenu



WORKING
TITLE
KITCHEN BY: *all saints*

Sharing

Breads + Spreads 17

Walnut pâté, beet root hummus,
house pickles, grapes, olives, nuts,
cashew chese and house made bread
[vegan option]

Charcuterie 29

Chef's selection of artisan cheese,
cured meats, nuts + pickled things
[gluten free option]

Starters

Rotating Soup 12

Seasonal soup with house-made bread

Working Title Salad 12

Pomegranate, pear chutney, candied walnuts,
greens, mustard vinaigrette
+ chèvre or cashew cheese 8

Mains

Pan Seared Duck Breast 28

Risotto + seasonal vegetables,
sour cherry demi-glaze [gluten free]

New York Striploin 29

Mashed potato + seasonal vegetables,
mushroom jus [gluten free]

Seared Scallops + Pork Belly 30

Kimchi cucumbers + apple butter [gluten free]

Chicken Provençal 26

Braised chicken suprême, cherry tomato,
chive + roasted potato [gluten free]

Roasted Vegetables + Feta 21

Puffed feta, seasonal vegetables
with red pepper sauce [vegetarian]

Seafood Risotto 32

Shrimp + scallops served with creamy risotto
and seasonal vegetables

Pan Seared Togarashi Tofu 22

Firm tofu, beetroot hummus, wilted bitter greens,
roast beets on red rice pilaf [vegan, gluten free]

Dessert

Tarte Tatin + Merry Dairy Ice Cream 11

Warm Bread pudding, burnt caramel, candied pecan + Merry Dairy Ice Cream 11

72% dark chocolate Mousse with tonka bean + cocoa biscuit [gluten free] 11

Tiramisu 8