

The Californian

starters	daily soup creation	6
	applewood smoked tomato soup - fiscalini cheddar ciabatta	8
	warm marinated olives and pickled garlic - served with artisan bread	6
	char-grilled prawns and la quercia ham skewer	13
	lemon ricotta ravioli - cultivated mushrooms, thyme, shaved reggiano	13
greens	caesar salad - chopped romaine lettuce, traditional dressing, fresh parmesan, white anchovy and a warm garlic crouton top it with chicken - add \$5 top it with salmon or prawns - add \$7	10
	traditional cobb salad - grilled chicken, smoked bacon, egg, avocado, blue cheese and tomatoes, tossed with lemon-dijon dressing	15
	 wild rocket - bosc pear and reggiano salad, honey grape seed dressing	10
	 californian caprese - vine ripened tomato, fresh mozzarella, hass avocado, balsamic reduction, lemon olive oil, sea salt	10
sandwiches	meyer™ natural angus burger* - aged white cheddar, horseradish sauce, onion jam on a brioche bun, served with fries	14
	albacore tuna salad - vine ripened tomatoes, butter leaf lettuce, sliced cucumber, sprouts, on honey-wheat bread, served with chips	12
	grilled chicken - sliced tomato, crisp lettuce and herb spread on ciabatta, served with cucumber salad	12
	english-style club - shaved turkey, smoked bacon, fried egg and dijon spread, served with chips	12
	dungeness crab - local tomatoes, arugula, meyer lemon caper mayo, brioche bun, served with chips	19
mains	grilled salmon - weiser farm's warm potato salad, pancetta, watercress, champagne dressing	17
	flat iron steak* - mojo sauce, grilled bread, rocket greens	19
	grilled tuna - haricots verts, tomatoes, potatoes, egg, capers, champagne vinaigrette	24
	pappardelle pasta - pesto, heirloom tomatoes, bloomsdale spinach, non-dairy mozzarella cheese	18
	grilled chicken - wild mushroom risotto, grilled asparagus, thyme jus	17
	infused iced tea and lemonades choice of peach, pomegranate, pear, raspberry	5

The Department of Public Health advises that eating raw or undercooked beef, poultry, eggs, fish, lamb, pork or shellfish poses a health risk to everyone, but especially the elderly, young children under four, pregnant women, and other highly susceptible individuals with compromised immune systems. Thorough cooking of such animal foods reduces the risk of illness