

The
MAINE
DRAWING ROOM
& *Terrace*

Everyday 4 pm till 11.30 pm

FRESH SHUCKED OYSTERS

Lindisfarne, UK
½ Dozen 23 & Dozen 48

Gillardeau, France
½ Dozen 48 & Dozen 96

MARINATED OLIVES

Halkidiki green olives, garlic, jalapeno, lemon zest
6

IBERIAN HAM (P)

Jamon Iberico, Ox heart tomatoes, garlic & sumac
22

SHORT RIB CROQUETTES (P)(D)(G)

Slow cooked pulled short rib, gruyère, jalapeño
13

MUSHROOM TRUFFLE FLATBREAD (D)(G)

Fontina, chestnut mushrooms, black truffle
22

BEEF CARPACCIO (D)

Fried garlic chips, capers, parmesan shavings
14

HERITAGE BEETS (D)(N)

Red & yellow beets, ragstone goats cheese, candied walnuts & truffle honey
10

TUNA TARTARE (G)

Avocado, wonton crisp, soy ginger dressing
16

LENTIL SALAD (N)

Sundried tomatoes, silverskin onions, jalapeños, toasted hazelnuts
13

OCTOPUS A LA PLANCHA

Red onions, black olives, fingerling potatoes
14

CRISPY FISH TACO (D)(G)

Crispy battered cod, soft tortilla, pico de gallo
18

STEAK TARTARE (D)(G)

120g Hand cut tenderloin, green olives, truffle oil & Pecorino
25

LOBSTER ROLL (D)(G)

Maine lobster, lemon aioli, brioche bun
28

PRAWNS A LA PLANCHA

Two U7 prawns, rosemary, garlic, green chili
28

SLICED RIB EYE

400g Grass fed native heritage, 32 day dry aged
Served with peppercorn sauce & padron pepers
60

HOUSE SALAD 5 | TRIPLE COOKED CHIPS 5

TENDERSTEM BROCCOLI (VE) 5 | GREEN ASPARAGUS (VE) 9

CLASSIC MONTREAL POUTINE (D) 12

(N) Contains Nuts (D) Contains Dairy (G) Contains Gluten (A) Contains Alcohol (VE) Vegan (P) Contains Pork

We add a discretionary 15% service charge to all bills EVERY PENNY of which is shared. If for any reason you felt the care you received fell short please tell us so we may remove the charge