

BLOCK ONE

SMALL PLATES

Mushrooms on Toast | 22

house sourdough, roasted wild + cultivated mushrooms, champagne cheddar custard, crispy pickled shallots, aged sherry vinegar

50th Parallel Estate 2020 Profile Pinot Noir

Braised Oxtail Crepinette | 22

smoked carrot puree, mushroom duxelles, mustard seeds, pickled shimejis, caul fat, puff pastry

50th Parallel Estate 2020 Profile Pinot Noir

House-Made Potato Gnocchi | 23

chives, parmesan foam, truffle powder

50th Parallel Estate 2021 Pinot Gris

Dungeness Crabcakes | 26

celeriac + apple slaw, apple gel, tarragon tartar sauce, celeriac crisp, radish sprout

50th Parallel Estate 2020 Chardonnay

Glamour Farming™ Salad 16 | 22

roasted squash, pickled beets, mixed greens, wild rice crisps, chèvre, cranberries, celeriac chips, pear, lemon herb balsamic
jumbo prawns +\$12 | avocado +\$4

2021 Glamour Farming Pétillant

Duck Wings | 22

gochujang, black garlic aioli, garlic chips, scallion, sesame

50th Parallel Estate 2021 Gewürztraminer

Pan-Seared Scallops | 26

bone marrow glaze, truffle potato foam, brown butter powder, beet paper, pickled shallot

50th Parallel Estate 2020 Chardonnay

Grass-Fed Beef Tartare | 24

pickled mustard seeds, shimeji, marrow aioli, yolk gel, puffed tendon, arugula, rye crisps

50th Parallel Estate 2020 Pinot Noir



Gluten-Free



Vegetarian



OCEAN
WISE

BLOCK ONE

TO SHARE

Warm Marinated Olives | 14

beetroot hummus, micro greens, crispy shallots,
herbed oat crackers

West Coast Oysters by the 1/2 Dozen | 22

red wine + shallot mignonette, fresh horseradish, lemon
the consumption of RAW oysters poses an increased risk of food borne illness

Local Cheese Board | 24

Local Cheese + Charcuterie Board | 29

Chef's selection of cheeses and cured meats, garden pickles,
seasonal mostarda, olives, Pinot Noir braised figs,
honey, herbed oat crackers, fresh fruit

House Sourdough | 10

compound butter, shiso salt

Duck Fat Yam Fries | 15

roasted garlic + thyme aioli



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