

# ELIOT VINE

## HAPPY HOUR – Every day 5-6pm

\$5 house red or white wine  
\$5 craft beer on tap

### SNACKS

marinated **olives** (V) (GF) 7

roasted & salted **nuts** (V) (GF) 6

herb & garlic **frites**, truffle aioli (V) 8

**all 3 for 16**

### bread service

Boulangerie la Vendéenne sourdough,  
butter 5

### APPETIZERS

#### stuffed figs

Serrano ham wrapped fresh figs, whipped  
goat cheese, pistachio, balsamic 3 each

#### garlic shrimp

pickled Thai chillies, grilled lime, garlic,  
garlic greens, grilled garlic butter  
sourdough, garlic aioli 14

#### caesar salad

romaine, asiago, pumpnickel croutons,  
house cured bacon, lemon and tellicherry  
peppercorn vinaigrette, fried capers 13

#### rainbow trout

(mi cuit)

braised mustard seeds, granny smith apple,  
herb salad, radish, lemon emulsion,  
pasilla oil 10

### SHAREABLES

#### fried brussel sprouts

cremini, walnuts, Ciro's asiago,  
balsamic reduction, (V) 12

#### artichoke flatbread

brown butter naan, seared artichoke,  
scamorza cheese, shaved Serrano, reduced  
balsamic 15

#### cheese board

daily selection of cheese, fresh fruit, nuts,  
asiago crisps, pita crackers 17

#### NS oysters

Shan Daph oysters, blood orange & beet  
mignonette, MFB hot sauce, Meyer lemon  
(GF) 3.50 each

### MAINS

#### braised chicken cannelloni

house made pasta, creamed spinach,  
creamy chicken velouté, pangrattato, grana  
padano 26

#### pasta di maiale

hand cut egg yolk tagliatelle, house ground  
sausage, caramelized onions, cayennetta  
chilli, pecorino cheese, aglio e olio 23

#### pasta di funghi

handmade tonnarelli, confit mushrooms,  
snap peas, spring onions, garlic,  
walnuts, lemon oil (V option) 22

#### lamb shank

28-hour sous vide lamb shank, Moroccan-  
style pilaf, Remy VSOP demi, brown butter  
crumbs 29

#### day boat halibut

olive oil poached & seared halibut,  
fried cauliflower & potato, butter  
chicken beans, peas, caramelized  
onion, cilantro (GF) 35

#### steak frites

marinated bacon-wrapped sous vide inside  
round, green peppercorn sauce, house herb  
frites, truffle aioli 24

March 8, 2019

Please inform your server of any allergies or sensitivities.

GF = Gluten free option available

V = Vegetarian or vegan option available