

Heartstone

RESTAURANT



APPETIZERS

Cod & Potato Croquettes over a base of dressed Arugula, served with Lemon Garlic Aioli & Fresh Dill - **\$25**

Fresh Mussels with White Wine & Curry Cream. Finished with Fresh Parsley & Toasted Bread - **\$25** (gf)

Truffle Chips House-cut Potato Chips with Parmesan & Truffle Oil. Served with Roasted Garlic Aioli - **\$20** (gf)

Roasted Cauliflower & Broccoli Florets with Goat Cheese, Crispy Bacon, Honey Vinaigrette, Thyme & Toasted Almonds - **\$20** (gf)

SOUPS

Cream of Mushroom Soup finished with Parmesan Cheese & Olive Oil - **\$13** (gf)

Mediterranean Seafood Chowder with Potatoes, Mussels, Cream & Saffron - **\$15** (gf)

SALADS

Grilled Iceberg Caesar with Creamy Caesar Dressing, Parmesan & Croutons - **\$15**
Add Chicken (\$7) Add Shrimp (\$9) Add Salmon (\$9)

Mediterranean Salad with Mixed Greens, Cherry Tomatoes, Cucumber, Feta Cheese, Green Olives & Red Onion with a Fine Herb Vinaigrette - **\$15** (gf)

Tomato & Smoked Salmon Salad with Ash Goat Cheese, Basil Pesto & Balsamic Reduction - **\$18** (gf)

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PASTA

Tagliatelle Pasta with Sautéed Wild Mushroom, Creamy Parmesan Sauce, White Wine, Truffle Oil & Thyme - **\$20**
Add Chicken (\$7) Add Shrimp (\$9) Add Salmon (\$9)

Cheese & Spinach Ravioli in a White Sausage & Lamb Ragout Sauce with Tomato & Fine Herbs - **\$30**

ENTREES

Filet Mignon (200g) wrapped in Bacon, & served with Mashed Potatoes, Seasonal Vegetables & Mushroom Sauce - **\$60** (gf)

New York Strip (250g) with Béarnaise Sauce, Confit Shallots, served with French Fries & Seasonal Vegetables - **\$60** (gf)

Citrus Glazed Salmon with White rice & Sautéed Seasonal Vegetables - **\$45** (gf)

Herb Crusted Cod over a Cream Fish Sauce, with Sweet Corn, Confit Tomato, Fresh Spinach & Potatoes - **\$45**

Greek Style Cornish Hen marinated in Greek Yogurt, Garlic & Oregano. Finished on the grill & served with Mashed Potatoes & Seasonal Vegetables - **\$40** (gf)

Braised Leg of Lamb slow cooked in White Wine & Fresh Mint Infusion. Served over Carrot Purée, Asparagus, & a Crunchy Dried Fruit Crumble with Honey - **\$60** (gf)

Mediterranean Burger with Swiss Cheese, Caramelized Onion, Fresh Arugula, Confit Tomato & Garlic Aioli on a Brioche Bun. Served with French Fries - **\$30**
