

Ash Street *Bistro*

STARTERS

Chef's market soup of the moment \$5(s) \$7(l)

Tomato & rosemary bisque \$5(s) \$7(l)

Smoked salmon & cream cheese rilette, crisp bread, caper & red onion \$9

Caesar salad, chopped romaine, parmesan cheese, focaccia croutons \$7

*Organic lettuce with tomato wedges, cucumber cubes, red peppers
shaved red onion & sweet sherry vinaigrette \$7*

Prawn tempura with citrus, chili aioli & daikon radish slaw \$9

ENTREES

Steamed mussels with lemon grass, white wine broth & grilled garlic bread \$17

*24 hour braised lamb shank, dried mushroom demi-glace
caramelised root vegetable & potato mash \$24*

*Pappardelle pasta with beef Osso buco – fortified red wine & tomato jus
celery & Italian parsley Gremolata \$19*

*Roasted chicken pad Thai with jump fried vegetables,
rice noodle & shrimp crackers \$18*

Pan seared arctic char with preserved peach, potato & corn succotash \$23

*Alberta beef Striploin with beet & horseradish jus
& butter milk whipped potato \$28
Make it a Tenderloin \$35*

IF YOU REQUIRE ANY SPECIAL DIETARY NEEDS PLEASE LET YOUR SERVER KNOW
AND WE WOULD BE HAPPY TO OBLIGE