

Ash Street *Bistro*

STARTERS

Chef's Market Soup of the Moment \$5(S) \$7(L)

Dried Mushroom & Chicken Wonton Broth \$5(S) \$7(L)

*Salmon Lox – Young Greens – Herbed Cream Cheese – Caper's
Olive Oil Crostini's \$9*

Caesar Salad – Chopped Romaine – Parmesan Cheese – Focaccia Croutons \$7

*Chopped Iceberg Salad – Red Pepper – Tomato – Cucumber – Feta Cheese
Toasted Pumpkin Seed – Champagne "Italian" Dressing \$7*

*Prawn Tempura with Citrus & Chili Aioli
Pressed Spinach Goma \$9*

ENTREES

*Steamed Mussels – Chorizo – Shallot – Garlic – Tomato – White Wine
Grilled Potato & Rosemary Bread \$17*

*Grilled Lamb Chop's – Roasted Garlic Demi-Glace
Mushroom Risotto – Preserved Raspberry Reduction \$28*

*Tiger Prawn & Fettuccini Pasta – Pernod & Saffron Cream
Shaved Vegetable "Fettuccini" \$19*

*Chicken & Baby Shrimp Fried Rice – Shrimp Cracker
Jump Fried Vegetables – Low Sodium Soy – Coriander \$18*

*Grilled Ahi Tuna – Raw Vegetable Salad – Black Ponzu Sauce
Cabbage & Pickled Ginger Cake – Tamarind Soy Glaze \$28*

*Alberta Beef Striploin – Grape Tomato & Kalamata Olive Preserve
& Butter Milk Whipped Potato \$28
Make It A Tenderloin \$35*