



Restaurant Week Menu 2025

No Coupons or Certificates Applicable. 3 Courses: \$45

Starters

Shrimp & Vidalia Onion Bisque

'Studio' Salad

Apple, Gorgonzola Cheese, Almonds & Roasted Shallot Vinaigrette

Escargot 'Ala Maisonette' *GF

Sautéed with Garlic, Shallots & Pernod

Seared Ahi Tuna Carpaccio *GF

Sesame Seaweed, Pickled Ginger & Wasabi Vinaigrette

Beet & Chick Pea Hummus *V

Homemade Flatbread & Cucumber

Buffalo Cauliflower *V, GF

Entrées

Grouper Fillet *GF

Shrimp, Parmesan Cheese & Sauce Beurre Blanc

Wild Salmon Fillet *GF

Pecans, Butternut Squash & Maple Glaze

Seared Diver Scallops

Leek-Mushroom Cream & Ravioli

'Steak' & Mushroom Crepe *V

Bell Peppers, Spinach & Carrot-Ginger Purée

Prime Filet Mignon *GF

Goat Cheese 'Soufflé' Cabernet Reduction

Breast of Duck *GF

Sweet & Spicy Sesame Glaze

Australian Lamb Chops

Rosemary Gravy & Harvest Risotto

Hippie Loaf *V

Lentil - Vegetable Loaf, Red Wine Gravy

Desserts

Crème Caramel

Blueberry Crumb Cake

Banana Bread Pudding