



SIMPLY RED spring menu

STARTERS

Spring Pea Soup

leeks, herbs, yogurt, kale chip and crouton

Asparagus Pear & Walnut Tart

marcapone, Parmesan, black pepper and herbs

Black Sesame Seared Scallop

asparagus, watercress, black sesame ginger miso dressing

Shrimp Toast

with sesame, watercress and sesame ginger vinaigrette, carrots and cukes

Arugula Salad

watercress, frisée, scallions, celery, parsley, mint, cilantro, radish, fennel, goat cheese, salt and pepper, olive oil and lemon juice

Citrus Salad

red onion, avocado, herbs, watercress, citrus mustard vinaigrette

MAIN COURSE

Roasted Duck Asian style

with mushrooms, bold hot plum Sriracha, and black sticky rice

Rack of Lamb

wild garlic and herbs, orange fennel roasted carrots, Raita, lentil and dates

Seared Ribeye

roasted smashed baby potatoes, charred Italian peppers, eggplant and zucchini, walnuts, ricotta, lemon, mint and cucumbers

Chimmichuri Pork Tenderloin

roasted cauliflower, pine nuts, yellow raisins, garlic, tahini and braised greens

Grilled Salmon

scallion oil noodles, carrots, bok Choy, oyster mushrooms

DESSERT

Pistachio Rose Polenta Cake

cardamom whipped cream

Lemon Blueberry Pound Cake

lemon curd and whipped cream

Rhubarb Meringue Tart

White Chocolate Rhubarb Cheesecake



SIMPLY RED summer menu

STARTERS

Local Meat, Cheese and Veggie Platter

for an additional \$10pp

Charcuterie plate with local cured meat, cheese, and olives

Grisini & Cheese Straws

Green Goddess Hummus

with veggies for dipping: cucumbers, endive, radicchio, etc

Chilled Seafood Salad

shrimp, scallops, calamari and lobster with celery, cucumbers, olive oil, white wine vinegar, fennel and a pinch of chili flakes

FIRST COURSE

Sweet Corn, Zucchini, Summer Squash

olive oil and white balsamic with mint and buratta cheese

Kale Caesar Salad

with pickled red onion, hard boiled egg, croutons, lemon zest and Parmesan

Arugula Salad

arugula, watercress, frisée, scallions, celery, parsley, mint, cilantro, radish, fennel, goat cheese, salt and pepper, olive oil and lemon

MAIN COURSE

Roasted Duck Asian Style

with mushrooms and boo Choy, plum Sriracha and black sticky rice

Rack of Lamb

wild garlic and herbs, orange fennel roasted carrots, Raita, lentil and dates

Seared Ribeye

roasted smashed baby potatoes, charred Italian peppers, eggplant and zucchini, walnuts, ricotta, lemon, mint and cucumbers

Chimmichuri Pork Tenderloin

roasted cauliflower, pine nuts, yellow raisins, garlic, tahini and braised greens

Grilled Salmon

scallion oil noodles, carrots, bok Choy, cilantro

DESSERT

Summer Stone Fruit Cake

peaches, apricots and plums, almond olive oil and lemon Cake, Marscapone whipped cream

Strawberry Shortcake Trifle

layered shortcake, berries, custard, bourbon, lemon curd cream

Lemon blueberry Cheesecake

Chocolate Almond Torte

honey, Cardamom whipped cream



SIMPLY RED fall | winter menu

STARTERS

Roasted Pumpkin and Butter Bean Soup

with charred kale, farro, Greek yogurt and garlic scape oil

Butternut, Apple, Onion and Blue Cheese Tart

served with wild herbs and greens

Watercress Salad

watercress, arugula, pears, cranberries, pecans, red onions, goat cheese and cider mustard vinaigrette

SECOND COURSE

Rigatoni

*roasted cauliflower, sausage, capers, garlic, chili, lemon and sage
herbed breadcrumb*

Arancini

*stuffed with morel mushrooms, smoked sausage and cheese served with
butternut Calabrian chili sauce*

Broiled Oysters

*with andouille sausage, Cajun butter, lemon herb bread crumbs and
garlic lemon aioli*

MAIN COURSE

Grilled Herb Rubbed Lamb Chop

crispy potato, smoked eggplant, feta, dill, tzatziki and zaatar

Cassoulet

*duck, sausage, beans and root vegetables baked with an herb panko
bread topping*

Coq Au Vin

red wine braised chicken with onions, bacon, herbs, mushrooms and potatoes

Pork and Short Rib Ragù Bolognese

house made pasta and parmesan with gremolata

Braised Beef Short Rib

with stone fruit and herbs in a red wine sauce, polenta and gremolata

DESSERT

Ginger Pear Creme Brûlée

Maple Walnut Squash Cheesecake

with salted caramel

Ginger Molasses Apple and Raisin Cake

served warm with salted caramel and whipped cream

Chocolate Cardamom Pot de Creme

with ginger caramel brûlée pears