

EVENING

STARTERS

SOUP OF THE MOMENT 8

SEAFOOD CHOWDER 12 (GFO)

Poached Salmon, Prawns, Mussels, Bacon, Roasted Corn, Fresh Herbs, Smoked Paprika Oil, Grilled Garlic Bread

STEAMED PEI MUSSELS 17 (GFO)

Fennel, Local Chorizo, Red Onion, Roasted Garlic, Pinot Grigio, Parsley Served with Grilled Garlic Bread

WILD MUSHROOM AND GOAT CHEESE 14 (GF)

Crispy Goat Cheese Polenta, Sherry Gastrique, Arugula, Braised Shallots, Confit Tomatoes

LOCK45 SALAD 13 (GF)

Baby Kale, Arugula, Feta, Pumpkin Seeds, Pickled Beets, Spiced Nuts, Hemp Hearts, Dill and Mint Vinaigrette

CAESAR SALAD 14 (GFO)

Assorted Fresh Greens, Smoked Bacon, Shaved Parmesan, Black Pepper Croutons, Lemon and Roasted Garlic Dressing, Crispy Capers

CALAMARI BELLEZIA 15

Crispy Herbed Calamari, Red Onions, Banana Peppers, Fresh Lemon Served with House Tartar Sauce

MAINS

RED WINE BRAISED BEEF 32 (GF)

Smoked Carrot Purée, Roasted Garlic and Chive Potato Purée, Day Vegetables, Blueberry Braised Shallots, Red Wine and Port Sauce

SEAFOOD RISOTTO 31 (GF)

Lobster, Salmon, Prawns, Mussels with Saffron Risotto, Roasted Garlic, Shaved Parmesan, Confit Tomatoes

CHICKEN AND CHORIZO PENNE 24

Lemon Grilled Chicken, Local Chorizo, Red Onions, Artichokes, Pesto Cream Sauce, Pinot Grigio & Shaved Parmesan

GINGER MAPLE SALMON 28 (GF)

Fresh Atlantic Salmon, Confit Tomatoes, Day Vegetables, Roasted Garlic and Chive Potato Purée Balsamic Reduction

GARDEN RISOTTO 23 (GF)

Saffron Risotto, Roasted Artichoke and Mushrooms, Red Onion, Mini Heirloom Tomatoes, Roasted Peppers, Pinot Grigio, Pomodoro Sauce, Shaved Parmesan and Arugula

FREE RANGE CHICKEN 27 (GF)

Roasted Chicken Breast, Smoked Carrot Purée, Blueberry Braised Shallots, Crisp Goat Cheese Polenta, Day Vegetables, Crispy Capers.

COWBOY STEAK 48 (GF)

16 oz AAA Bone In Ribeye, Day Vegetables, Roasted Garlic and Chive Potato Purée, Sundried Tomato Compound Butter

LAMB SHANK 36

14 oz New Zealand, Tomato and Balsamic Braised, Almond and Citrus Gremolata, Roasted Garlic and Chive Potato Purée, Day Vegetable

ENHANCEMENTS

Truffle & Parmesan Fries | 9

Roasted Wild Mushrooms, Garlic and Tomatoes | 7

Herbed Potato Purée | 6

Artisan Bread Basket Served with White Bean Dip, Flavoured Butter, Olive Oil and Balsamic | 5



Enjoying wine with your meal? Ask your server for some suggestions to pair with your meal.

(GF) indicates Gluten Free options. (GFO) indicates option to make dish Gluten Free. Please notify your server of any allergies.

Taxes and gratuities are in addition. An automatic gratuity of 18% will be added to parties of 8 or more.