

## snacks

### **artisan sourdough sm 5 lg 9**

whipped whey butter

### **mezze board 16**

manchego cheese / marinated olives / hummus / focaccia  
pickled vegetables / toasted cashews

## seafood bar

### **selection of east coast oysters m.p.**

lemon / horseradish / mignonette / house fermented hot sauce

### **wild patagonian shrimp cocktail ½ dozen 22**

marie rose sauce

## starters

### **local burrata 32**

rosemary focaccia / evoo / ember roasted grapes  
vincotto / black current salt

### **yellowtail ceviche 24**

compressed cucumber / aji amarillo crema / teardrop peppers  
blood orange / lime / coriander / corn tortilla

### **millpond gardens salad 16**

super greens / shaved garden vegetables / toasted pepitas  
pickled lovage stem / tarragon vinaigrette / cheesy crostini

### **strawberry + turnip carpaccio 16**

wild garlic crème fraîche / pimenton oil / lemon  
french tarragon / chive flowers

### **warm chopped salad 19**

grilled rapini / treviso / castelfranco / green olives / feta  
polenta croutons / preserved tomato vinaigrette

### **little gem caesar 19**

beet stained hens egg / pickled red onion / crispy bacon  
crushed garlic crouton / parmesan

## main

### **steak + frites 40**

10 oz grass-fed skirt steak / maître d'hôtel butter

### **opal valley lamb rack 48**

potato fondant / king oyster mushroom / sweet pea pureé  
fire blistered sugar snaps / honey thyme jus

### **grilled butterflied sea bass 46**

artichoke hearts / sauce barigoule / black olive / fines herbes

### **wolfe island mushroom + green asparagus tart 26**

lemon ricotta / peas / spinach / pickled wild garlic / chervil

### **buttermilk fried soft-shell crab roll 38**

butter poached shrimp / wild garlic tartare sauce / tomato  
yuzu pickled cucumber / ice berg / tōgarashi / french fries

### **8oz cheeseburger 23**

aged white cheddar / dill pickle / special sauce  
iceberg / caramelized onion / french fries

---

**dry-aged steak to share**

**please ask your server for more information**

---

## on the side

### **french fries 9**

aioli

### **ember roasted hakurei turnips 13**

preserved meyer lemon vinaigrette

### **grilled gai lan 13**

chili + citrus soy / sesame / garlic chips

to finish

**lemon merengue 14**

millpond gardens lemon verbena

**pink peppercorn pavlova 14**

ember roasted black berries / lemon yogurt sorbet  
warm berry sauce

**“burnt” basque cheese cake 14**

rosé poached strawberries

**pink rhubarb sorbet 12**

sugar cookie



**flame + smith merch**

flame + smith cap 25

flame + smith toque 25

flame + smith smoked + fermented hot sauce 6

rembrandt 80s school photo t-shirt 35

jan steen self-portrait t-shirt 35

millpond gardens tote bag 15

**c h e f m e n u**

**put the menu away and let us take care of the details**

4-course sharing menu that includes  
some of our favourite snacks + apps + mains + desserts

**95 pp**

add seafood course 19 pp

*participation of the whole table required*

*Chef Hidde Zomer  
Sous chef Josh Howard  
Head baker Cory Alkenbrack*