



## first

daily made soup 6.25

seasonal greens, pecans, cranberries, figs, almonds, goat cheese in a pear vinaigrette 12.5

sliced roma tomatoes, fresh mozzarella, maldon salt, oregano, extra virgin olive oil & balsamic cream 15

seared scallops, barley tomato caper risotto, tomato sauce, micro greens 17

9030's caesar salad, chopped romaine, crispy pancetta,  
pecorino cheese dressing and rosemary garlic lavash 13

jumbo prawn, grilled with garlic oil, split pea & double smoked bacon mash 17

cured meats, sharp cheese, rustic bread 21 *sharing*

buratta cheese, pecorino romano, fresh berries, roasted & pickled vegetables, crostini 20 *sharing*



## second

braised short ribs, blueberry & brie reduction, chive mash 36

grilled 12oz veal chop, roasted tomato & garlic jus, grilled asparagus and smashed potatoes 46

8oz filet mignon with citrus & caper beurre blanc over parmesan mashed potatoes and broccolini 42 *add gorgonzola crust 3*

4oz filet mignon grilled & 5oz garlic butter roasted lobster tail, baby potatoes & asparagus 55

alberta roast rack of lamb, rosemary crusted, garlic smashed potatoes, asparagus, pan jus 42

roasted chicken supreme, crispy skin with coriander, fennel & black pepper with pan jus, over sweet yam & beans 36

sage, rosemary polenta, mushroom ragout, tomato sauce 30

salmon steamed with fragrant herbs in paper, with chorizo rice pilaf 32

ask your server for our daily selections



## third

milk chocolate decadent 9

chocolate sauce, chocolate flakes

warm sticky toffee pudding 9

caramel sauce, served with vanilla ice cream

white chocolate rosemary pannacotta 9.75

passionfruit, mango coulis & balsamic strawberry

apple pie 9

warm apple pie, berry coulis, served with vanilla ice cream

rice pudding 8

rice pudding, served with cinnamon, whipped cream & berries

pie of the week 8.5

please ask your server for our house made pie, served with vanilla ice cream

dulce de leche cheesecake 9.75

blueberry compote, raspberry coulis & sesame tuille