

AUNTIE PESTO'S

soup & salad

chef's french onion soup - gruyere, crouton \$16

local greens - grated carrot, toasted pumpkin seeds, lemon & thyme vinaigrette \$14 / \$18

the caesar - romaine, house dressing, crouton, parmesan cheese \$14 / \$18

pickled beets - local chevre, toasted pine nuts \$21

appies

pommes frites - parmesan, truffle mayo \$15

olive poppers - roast garlic & chevre, panko crust, chipotle aioli, pickled vegetable \$18

chilli lime prawns - sweet, tart, spicy, crostini \$21

fried mozzarella - panko crust, tomato jam, pickled vegetable \$19

beef carpaccio - shaved parmesan, fried capers, truffle or extra virgin olive oil, crostini \$21

polenta fries - lemon herb mayo, pickled vegetable \$16

truffle & mushroom risotto \$23

entrée

leek and mushroom tarte tatin - puff pastry, gruyere cream, side salad \$28

duck confit - pear & gorgonzola ravioli, caramelized onion, roast vegetable, port demi \$45

yellowfin tuna - sesame crust, wild rice, soy reduction, mango salsa, roast vegetable \$43

beef bourguignon - creamy polenta, side salad, garlic toast \$34

alberta beef tenderloin - port wine demi glaze, roast vegetable, potato \$55

add blue cheese & caramelized onion \$7

rack of lamb - madeira demi, potato, roast vegetable \$48 / \$59

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pasta

your choice of - penne, spaghetti, pappardelle or gluten free corn pasta
all pastas are served with garlic toast and parmesan cheese

marinara - house made, slow cooked tomato sauce \$20

roma - pine nuts, pumpkin seed, sundried tomato, olives, capers, herbs,
roast garlic, extra virgin olive oil \$28

auntie's pesto - pine nuts, almonds, basil, garlic, parmesan \$26

alfredo - shallots, garlic, cream, parmesan, parsley \$26

carbonara - prosciutto, egg, cream, shallots, garlic, parmesan \$28

puttanesca - anchovy, garlic, shallots, olives, capers, tomato, herbs \$26

bolognese - ground beef, smoked pork belly, mushrooms, marinara, cream \$29

seafood dill alfredo - alfredo, scallops, prawns, shrimp, dill \$37

from scratch

ravioli - yam & chevre, sage brown butter \$31

gnocchi - manila clams, pork lardon, cherry tomato, fresh herbs \$35

baked

eggplant parmesan - marinara, mozzarella, pesto pappardelle \$28

chicken parmesan - marinara, mozzarella, pesto pappardelle \$36

add

chicken breast, prawns, meatballs \$12

salmon, scallops \$14

side roast vegetable \$10

crispy prosciutto \$5

side pickled beets \$6