



# Tyax Dinner

served 6:00pm to 9:00pm

## First Plates

<b>Free Range Elk Carpaccio</b>	17
Smoked mushroom duxelle, chicken skin crisp, cassis demi-glace, arugula, pickled ninja radish, shaved parmesan, herb oil	
<b>Summer Tuna Rolls</b>	17
Sustainable albacore tuna, chili lime dressing, pickled cucumber, blood orange gel, rice paper, wakame	
<b>Grilled Prawn and Avocado Salad</b>	16
Marinated prawns, grilled avocado, lemon caper dressing, citrus segments, herb pine nut aioli, marinated and crispy chickpeas, pickled red onion - Make it vegetarian with fried halloumi	

## Principle Plates

<b>Cauliflower Three Ways</b>	28
Grilled marinated cauliflower, fenu greek cauliflower puree, cauliflower toasted rice, toasted pine nuts, smoked almonds, braised faro, herb oil	
<b>Margret Duck Breast</b>	34
Grilled polenta, chorizo, corn and mushroom succotash, grainy mustard and balsamic glaze, marsala jus, duck crumble	
<b>12 Hour Braised Berretta Beef</b>	36
Braised overnight, wild mushroom jus, caramelized cipollini onion, roasted baby carrots, barley risotto, pistachio chilly gremolata	
<b>Potato Crusted Halibut</b>	36
Potato crusted, quinoa pilaf, sautéed and crispy kale, summer vegetables, smoked tomato vinaigrette	