

clay

PRIX FIXE MENU

FOR GROUP BOOKINGS



Reservation Requirements

Minimum 10 Individuals

All Food Items on One Cheque

13% HST and 20% Auto Gratuity to be Applied



\$65 per person

3 courses

coffee, tea & soft drinks included

Appetizers Choose 1

Corn Fritters | V

shishitos, nori, togarashi aioli

‘Nduja Arancini

smoked mozza, tomato sauce, herb oil

Smoked Salmon Rosti | GF

crowdie cheese, pickled shallots, trout roe, herbs, lemon

Clay Chopped | GF VG

hummus, tomatoes, cucumbers, grapes, marinated chickpeas, feta, falafel crumb, harissa vinaigrette

V | option available

Mains Choose 1

Cold Soba Noodles | VG DF

sesame chili sauce, cucumber, edamame, cabbage, marinated egg, gim

V | option available

Casarecce | VG N

trapanese pesto, mint, almonds, pecorino

Fish & Chips | DF

halibut, tartar sauce, slaw, lemon

Chicken Paillard | GF

romesco, arugula, frisée, tomato, olives, lemon butter

Sweets Choose 1

Strawberry Yuzu Tart

white chocolate mousse, sesame shortcrust, basil

Tiramisu Sundae | VG

mascarpone ice cream, ladyfingers, espresso, chocolate sauce

Pavlova | VG GF

Pineapple gel, lime leaf, coconut whipped cream

GF

Gluten Free

DF

Dairy Free

N

Contains Nuts

VG

Vegetarian

V

Vegan