

## *Cultured, Pickled & Raw*

### **Three Deviled Eggs**

*Trout Roe and Chives* \$12

*Spicy Kimchi* \$9

### **Furikake Nuts**

\$6

### **Oysters On The Half Shell**

*'Madrona Dozen', Orange Leaf Mignonette*

\$42

### **Marinated Olives**

*Bay Laurel Infused Olive Oil,*

*Cured Orange Zest*

\$9



## *Leaves, Roots & Stalks*

### **The Madrona Salad**

*Lettuces, Fresh And Pickled Estate Vegetables,*

*Herb Dressing*

\$16

### **Caesar Salad**

*Estate Little Gem And Chicory Lettuce,*

*Croutons, Parmigiano-Reggiano*

\$19

### **Soy Dip**

*Rosehips, Mint, Lots Of Olive Oil, Warm Pita*

\$18

### **Potato Gnocchi**

*Duck Bolognese, Dry Jack Cheese, Fried Sage*

\$26

## *Land, Sea & Grains*

### **Pizzas of the Day**

*Garden Inspired Or Meat*

\$25

### **Chicken Paillard**

*Spicy Brown Butter, Herb Salad, Toasted Rice Powder*

\$29

### **Pork and Rock Shrimp Okonomiyaki**

*Benito Flakes, Keupie Mayo, Scallions*

\$24

### **The Madrona Burger**

*Sesame Seed Bun, Roasted Onions,*

*White Cheddar Cheese, Spicy Ketchup,*

*Beef Fat Fries*

\$28