



**DINNER** | 5.30-10.30PM

### TO SHARE OR NOT

Ahi Tuna Tartar with Toasted Ciabatta and Avocado /21  
Bakery Bread Board with Olive Oil /6  
Three Dips with Assorted Toast and Crisps /16  
Warm Spruce Olives with Fennel, Thyme and Orange Rind /12  
Burrata Cheese from Puglia with Spruce Garden Basil, Momotaro Tomatoes and EVOO /38 for 2-4 persons

### STARTERS

Italian Antipasto Salad with Provolone Cheese and Artisan Salami /17  
Minestrone Soup with Basil Pesto and Garbanzo Crostini /14  
Spruce Cesar with Crunchy Cos, Ciabatta Croutons and Poached Egg /17  
Spiced Lamb Kofta Salad with Tzatziki, Mint, Sumac and Parsley /18  
Grilled Squid Salad with Rocket, Capsicum and Roasted Lemon /17  
Sweet Onion Crepe with White Truffle Fonduta /16

### PASTA AND RISOTTO

Orecchetti Pasta with Prawns, Zucchini and Parmigiano /22  
Braised Duck Pappardelle with Rosemary /22  
Tagliatelle with Kurobuta Bolognese, Chili and Fresh Basil /22  
Mushroom Risotto with Truffled Hen Egg /22

### SIDES

Creamy Macaroni and Cheese /7  
Roasted Mushrooms with Herbs /8  
Sautéed Broccoli with Garlic, Grana Padano and Chili /7  
Roasted Corn with Tarragon and Chili Butter /8  
"Robuchon" Style Potato Puree /8  
Hand Cut Chips with Sage /5  
Thick Sliced Momotaro Tomato with Blue Cheese Vinaigrette /7  
Small Green Salad /5

### BURGERS

The Spruce Burger with Havarti Cheese /17 w/bacon /19  
The European Burger with Blue Cheese, Bacon and Onion Compote /19

### MAINS

Rotisserie Chicken with Desiree Potato Puree and Sautéed Broccoli /18  
Whole Roasted Snapper with Herb Salad and Lemon Jam /23  
Steak Frites, Béarnaise and Herbed Chips /29  
Crispy Fish and Chips with Tartar Sauce and Lemon /21  
Seared Tuna with Steamed Bok Choy, Carrot and Ginger Broth /24  
Cous Cous with Seven Vegetables and Green Harissa /21

### SPRUCE | CHEESE AND DESSERT

#### CHEESE

Please feel free to ask for a tour of our cheese cellar  
Plates of: 3/15 4/19 5/23

#### DESSERT

The Spruce Sundae with Valrhona Fudge Sauce and Brownie Bits /15  
Yogurt and Buttermilk Panna Cotta with Seasonal Fruit /12  
Steamed Ginger Date Pudding with Chocolate Toffee Sauce /12  
Spruce Cheesecake of the Day /9

Tarts and Cakes /9 ea. a la mode /11

We Proudly Serve Giancarlo Coffee from Melbourne, AU

WE ARE COMMITTED TO USING ONLY THE FINEST PRODUCTS AND PRODUCE FROM AROUND THE WORLD. WE CURRENTLY GROW IN PARTNERSHIP IN THE CAMERON HIGHLANDS WITH LIKE-MINDED FARMERS WHO BELIEVE THAT THE PROCESS OF GROWING IS JUST AS IMPORTANT AS THE PRODUCT IT PRODUCES.