



## Spruce Lunch and Dinner Menu-Correct as of 15<sup>th</sup> Sept 2011


### STARTERS to share or not

<b>Kurobuta Meatballs</b> cooked in tomato sauce served with homemade mini buns	15
<b>Spruce Dips</b> guacamoles, hummus, tuna conserva & tomato salsa served with our bread	16
<b>Spruce Ahi Tuna Tartar</b> served with freshly toasted ciabatta & fresh avocado 	21
Air Flown <b>Burrata Cheese</b> top with caviar, momotaro tomatoes, extra virgin olive oil	24
<b>Spicy Crab and Artichoke Dip</b> served with corn chips	32
<b>Jamon Iberico aged 36 months</b> served with baguette	35 for 50 grams



### SOUPS & SALADS

Cream of <b>Tomato Soup</b> served with garlic crouton	14
<b>Spruce Boston Clam “Chowda”</b> topped with smoked paprika & served with parsley crouton	15
<b>Spruce Signature Salad</b> avocado, corn, dates, goat cheese & almonds 	18
<b>Spruce Style “Caesar Salad”</b> topped with Crab meat and Momotaro tomato	25

### PASTA & RISOTTO topped with grana padano cheese

<b>Spaghetti</b> served with <b>Baby Clams</b> in white wine sauce and fresh parsley(no cheese topping)	22
<b>Orecchiette</b> served with chopped <b>Sea Prawn</b> in zucchini and garlic cream 	22
Freshly made <b>Tagliatelle</b> served with <b>Kurobuta Pork</b> Bolognese	22
Freshly made <b>Pappardelle</b> served with <b>Braised Duck</b> in red wine sauce	22
Carnaroli <b>Risotto</b> served with <b>Porcini Mushroom</b> and truffled hen egg	22

### MAIN COURSES

<b>Spruce Burger</b> with homemade pickles, havarti cheese and herbed fries / Bacon 	17/19
<b>Tuna Burger</b> with avocado, tomato, red onion, special sauce and herbed fries	23
<b>Whole Roasted Snapper</b> crusted with cumin and fennel seeds served with herb salad	27
<b>Charred Grill Swordfish</b> with zucchini and tomato in balsamic reduction	29
<b>Roasted “Pullet” Chicken</b> served with broccolini, desiree mashed potato in thyme veloute	23
<b>Baby Back Ribs</b> marinated in homemade BBQ sauce served with tomato and corn bread	33
<b>Charred Grill Pork Chop</b> served with roasted japanese corn and tarragon	35
<b>Beef Short Ribs</b> served with spinach and mushroom in aged port wine sauce topped with fried egg	29
Tenderloin <b>Steak Frites</b> served with béarnaise, green salad and herbed fries /Foie Gras 	34/46

### MARKET VEGETABLES AND SIDES

<b>Spruce Mac &amp; Cheese/9</b>	<b>Broccolini</b> with garlic and chilli/9	<b>Roasted Mushrooms/9</b>
<b>Herbed Hand-Cut Fries /6</b>	<b>Green Salad/6</b>	<b>Bakery Bread Board/6</b>



Recommended