

# LINCOLN STREET FOOD

we offer three ways to eat our menu:

- a la carte
- 3 course prix fixe +snacks, \$45
- tasting menu, \$60 (a little bit of everything, chef's choice)

## to start

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**three radishes** 12

pickled, roasted, raw, shoots, goats cheese

**scallops, nettles, caviar** 14

seared local scallops, nettle puree, kelp caviar, preserved lemon vinaigrette

**fish cakes** 12

salmon & sweet potato, house made tomatillo chutney, greens

**vegetable tempura** 12

shiitake mushrooms, market vegetables, sesame seeds, soy

## mains

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**beet cakes, lentil, saffron** 24

sautéed beet cakes, beet chutney, red lentil fritters, saffron aioli, crispy chickpeas

**halibut, sweet potato, beach peas** 28

pan seared halibut, sweet potato spaghetti, beach pea pesto, greens, spiced ghee

**lamb, feta, olives, parsnip** 28

red wine braised lamb shank, whipped feta, black olive tapenade, parsnip puree, market vegetables

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## wine

150ml 500ml 750ml

**prosecco** 10 42  
emiliana, chile 2014 (organic)

### WHITE

**chardonnay, marsanne, viognier** 10 30 42  
emiliana, casablanca valley, chile, 2013  
(\* house recommended, nice balance, organic)

**sauvignon blanc** 13 52  
bel echo by clos henri, wairau valley, new zealand, 2014  
(dry, elegant, aromatic, organic)

**chardonnay** 52  
macon villages, louis max, burgundy, france, 2014  
(crisp, fresh, full bodied, organic)

**chablis** 58  
domaine laroche, saint martin, burgundy, france, 2014  
(crisp, elegant, natural fermentation)

### RED

**pinot noir** 10 30 42  
bonterra, mendocino county, california, 2014  
(\*house recommended, fruity, organic)

### MEDIUM TO FULL BODIED

**syrah, grenache** 11 34 48  
domaine combe de sol, languedoc, france, 2013  
(bio-agriculture, organic)

**syrah, grenache, carignan** 12 48  
domaine gayda, figure libre, pays d'oc, france, 2014  
(bio-agriculture, organic)

**cabernet, syrah** 58  
coyam, emiliana, colchagua valley, chile, 2012  
(organic)

**pinot noir** 64  
omero, williamette valley, oregon, 2014  
(light, fruity, natural fermentation)

\* house recommended wines are great value and pair well with our menu offerings

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## beer & soda

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<b>boxing rock hunky dory pale ale</b>	341ml	6
<b>propeller pilsener</b>	341ml	6
<b>hell bay english ale</b>	341ml	6
<b>propeller ginger beer</b>	341ml	3

## mixed

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### **rogue wave** 10

ironworks bluenose rum, propeller ginger beer,  
fresh lime

### **classic martini** 10

ironworks vodka or gin, twisted or dirty

## coffee & tea

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### **espresso** 2.5

### **americano** 2.5

### **cappuccino** 3.25

### **latte** 3.25

(decaf available)

### **herbal tea** 2.5

**peppermint / chamomile / ginger / nighty night**

## after dinner

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### **ironworks grappa** 11

### **ironworks pear eau de vie** 10

### **jameson whiskey** 7