

# AKURA

fresh. modern. lakeside.

## dinner menu

### starters

vegan roasted beet salad 14  
horseradish crème, dill vinaigrette, sour dough crumbs

italian burrata cheese with heirloom tomatoes 24 gf  
salsa verde, pickled onions, marcona almonds

vegan smoked tomato soup 14  
niçoise olive tapenade crouton and basil oil

yellow fin tuna and salmon poke 22 gf  
seaweed salad, macadamia nuts, avocado and pickled ginger

pickled carrots salad 16  
woolwich goats cheese, bacon lardons, honey dill mustard dressing

shrimp cocktail 24  
cocktail sauce and fresh lemon

pepper crusted venison carpaccio 23  
confit cranberries, smoked aioli, toasted walnuts, ricotta salata

### mains

rossdown farms free range chicken breast 29 gf  
crème savoy cabbage, fondant potato, summer cherry brandy jus

shellfish linguine 37  
snow crab claws, tiger prawns, manila clams, chilies, lemon parsley butter sauce

braised short ribs 36 gf  
pomme puree, king oyster mushrooms, baby carrots, thyme jus

lemon thyme pan-seared steelhead salmon 37  
fregola salad, rocket, summer asparagus, spiced orange coulis

vegan summer carrot farro risotto 27  
pickled carrots, leeks, sous vide apples, marcona almonds,  
chives and coconut milk

pan seared halibut fillet 44 gf  
grilled pineapple salsa, celeriac puree, lemongrass, kaffir lime butter sauce

grilled 9oz AAA angus striploin steak 49 gf  
hand cut frites, lemon herb aioli, pickled shallots,  
café de paris butter and creamed kale

### add ons

pan-seared black tiger prawns (2) 8  
frites with lemon herb aioli 9  
parmesan frites 12  
fregola salad 10  
pomme puree 9  
creamed kale 12

for groups of 10 or more, please ask about our prix fixe menus