

# fortitude

EXECUTIVE CHEF Romy Prasad  
SOUS-CHEF Johnmichael Symmonds  
lunch · printed february 4<sup>th</sup> · 2:19pm

## STARTERS

**POTATO & LEEK SOUP** 8½   
crispy pancetta, herb oil, celery leaves

**MUSHROOM BRUSHETTA** 12   
truffle oil, parmesan, sourdough

**SUNCHOKE & TRUFFLE RISOTTO** 14   
parmesan, chives, sunchoke chips

**MUSSEL FRITES** 14½  
chorizo, garlic, white wine, parsley, house cut fries

## MAINS

**ITALIAN SAUSAGE FRITTATA** 14  
zucchini, red peppers, pearl onions, fingerling potatoes,  
ricotta, grilled sourdough

**PENNE POMODORO** 14  
fresh tomatoes, seasonal vegetables, house-made tomato  
sauce, grated parmesan

**SMOKED CHICKEN FETTUCCINE** 16  
mushrooms, spinach, grated parmesan

**PRAWN TARTINE ON SOURDOUGH** 16½  
crushed avocado, radishes, tomatoes, watercress, lemon  
vinaigrette

**PORCHETTA ON CIABATTA** 16  
arugula, spicy aioli, local greens

## FOR THE KIDS


**GRILLED HAM & CHEESE** 8  
house cut fries

## DESSERT

**FLOURLESS CHOCOLATE CAKE** 8   
cream chantilly, with something special

**CHEESECAKE** 7½  
madagascar vanilla, blood orange jam, honeycomb caramel

**CAESAR SALAD** 15  
brioche croutons, crispy pancetta, grated parmesan, garlic  
dressing  
— add chicken breast +6  
— add garlic marinated prawns +2½ / P

**BEET SALAD** 14   
mt lehman chèvre, seed granola, mandarin orange, citrus  
vinaigrette  
— add chicken breast +6

**FORTITUDE BURGER** 18½  
cooked *medium*, ground in-house, caramelized onion aioli,  
smoked bacon, aged cheddar, house cut fries  
— add an egg +2  
— caesar salad instead of fries +3

**FLAT IRON STEAK** 25  
6oz, fingerling potatoes, cremini mushrooms, tomatoes,  
salsa verde  
— add an egg +2

**WILD COHO SALMON** 26  
manila clams, fennel, celery, carrots, potatoes, chowder  
cream

**TUNA SALAD** 16  
potatoes, soft yolk egg, green beans, olive emulsion

**PENNE PASTA** 9½   
with alfredo or tomato sauce

**LEMON TART** 7  
french meringue, red wine poached pear

**TIRAMISU** 7  
espresso-dipped lady fingers, mascarpone cream

LUNCH  
**PREFIX MENU**  
\$25

STARTERS

**POTATO & LEEK SOUP**

herb oil, crispy pancetta

— or —

**LOCAL GREENS SALAD** 

cucumber, apples, gem tomatos, pickled apples

MAINS

**BEER BATTERED BC ROCK FISH**

tartare sauce, house cut fries

— or —

**RIGATONI BRAISED BEEF RAGU**

spinach, parmesan

— or —

**CHICKEN BREAST**

roasted fingerling potatos, roasted parsnips, wilted greens

**COFFEE**

— or —

**TEA**