

# fortitude

EXECUTIVE CHEF Romy Prasad  
SOUS-CHEF Johnmichael Symmonds  
lunch · printed may 28<sup>th</sup> · 2:32pm

## LUNCH

**CARROT SOUP** 8½   
pickled onions, buttermilk cream


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

**VEGETABLE RISOTTO** 14  
asparagus, snap peas, confit peppers, carrots, lemon

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

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

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

**SEAFOOD FETTUCCINE** 18   
prawns, humboldt squid, rock fish, mussels, olives, basil, tomato cream sauce

**OLIVE CRUSTED ROCK FISH** 18  
brown rice, shaved vegetable green salad

**PULLED PORK SANDWICH** 16  
seasoned with house made bbq sauce, sriracha cole slaw, brioche bun, house cut fries

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

## FOR THE KIDS


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

## DESSERT

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

**BRIOCHE BREAD PUDDING** 7½  
spice poached pear, coconut anglaise

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

**SEASONAL GREEN SALAD** 14   
roasted beets, carrots, fennel, cucumber, seeded granola, apple cider vinaigrette  
— *add chicken breast* +6  
— *add prawn* +2½  
— *add scallop* +5½

**FORTITUDE BURGER** 19  
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

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

**FLAT IRON STEAK** 25  
roasted red potatoes, crimini mushrooms, snap peas, cherry tomatoes, arugula emulsion

**CRISPY CHICKEN SANDWICH** 16  
lettuce, tomatoes, bread & butter pickles, roasted garlic aioli, green salad  
— *add fries* +2  
— *caesar salad instead of green salad* +3

**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 —

**SPAGHETTINI BOLOGNESE**

fresh parmesan

— or —

**CHICKEN BREAST**

roasted fingerling potatos, roasted parsnips, wilted greens

**COFFEE**

— or —

**TEA**