

THE PEMBROKE

Restaurant Week Lunch

STARTERS

Burrata (V) (GF)

Oil-Cured Tomato, Riviera Olives, Basil

Superfood Salad (VG) (GF)

Mixed Greens, Grains, Shallot and Herb Vinaigrette

Honeynut Squash Soup (V) (GF)

Spiced Crema, Fried Sage

ENTRÉES

Lumache (V)

Vodka Sauce, Sheep's Milk Ricotta, Basil, Parmesan

Add: Grilled Chicken +11 | Skirt Steak +18 | Grilled Prawn +14 | Salmon +15

Grilled Chicken Paillard (GF)

Brassica, Capers, Pickled Onions, Shallot Vinaigrette

Smash Burger

*Potato Bun, House-Made Burger Sauce, B&B Pickles,
American Cheese*

Add: Seasoned Fries +10 | Truffle Fries +15

DESSERTS

Budino (V)

Olive Oil Cake, Raspberry, Salted Caramel, Tarragon

Pembroke Sundae (V)

Coffee-Whipped Cream, Almond and White Chocolate Crunch

\$25 per person, not including tax and gratuity.

V - Vegetarian | VG - Vegan | GF - Gluten Free

* Consuming raw or undercooked meat or dairy may increase the risk of foodborne illness.
An automatic service charge of 20% is applied to parties of six or more.