

## LUNCH

Daily Soup	9
<b>Chicken Panini</b> – white bean hummus/roasted cauliflower/greens/potato wedges Costamolino Vermentino 2017 <i>Sardinia, Italy</i> 5oz 13	16.5
<b>Green Salad</b> – apple/white balsamic vinegar/orange oil/almonds/ brown butter ricotta/blueberries <b>**Add Pork Belly 8</b>	14
<b>Smoked Trout</b> – beetroot/potato salad/greens Quail's Gate Chardonnay 2016, <i>Okanagan, BC</i> 5oz 14	21
<b>Fish Cakes</b> – cucumber salsa/mayo/greens Te Mania Sauv Blanc 2017 <i>Nelson, NZ</i> 5oz 14	18
<b>Ploughman's Lunch</b> – cured meat/cheese/pickles/bread Reif Estates Pinot Grigio 2017, Niagara, ON 5oz 10	20
<b>House Burger</b> –cheddar/bacon/onion/tomato/pickle/mayo/greens/fries Ashton Brewing Co. Amber Ale (Ashton, ON) 20oz 9	18.5
<b>Fenugreek Curry</b> – chickpeas/potato/lentils/pappadum/greens Tombacco Pecorino 2017 <i>Italy</i> 5oz 12 <b>**Add Halloumi 3</b>	16.5
<b>BBQ Beef Short Rib Rice Bowl</b> - pickled ginger/carrots/egg Racine Pinot Noir 2017 <i>Pays D'Oc, France</i> 5oz 14	22

\*\*\* Smoked Trout 8 \*\*\* Side Salad 6 \*\*\* Fries 5 \*\*\* Chicken 8 \*\*\* Pork Belly 8 \*\*\*

## DESSERTS

Chocolate Pavé & Blackberry - yoghurt gelato/speculaas cookie/chocolate cake/lime	12
Fresh Apple Doughnuts – raspberry coulis	9
House-made Ice Creams & Sorbets	3.5/Scoop



SEASONAL KITCHEN



PRIVATE DINING



GASTRO PUB



CATERING