

## SNACKS

**PICKLED EGGS** - two for 3.00

**GRILLED SLAB BACON** - 6

**PICKLED PEPPERONI** - 5

**POTATO CRUSTED FISH CAKES**  
*Tartar Sauce* - 10

**CRISPY TURKEY WING**  
*Hot Sauce* - 9

**SPICY PICKLES** - 4

**PORK TERRINE** - 8

**BREADS & BUTTER** - 6

**BREAKFAST RADISH**  
*Zucchini Hummus* - 7

**CHEESE**  
*Preserves, Toast* - 16

### **SHRIMP COCKTAIL**

**FIRE ROASTED TOMATO  
COCKTAIL SAUCE**

*3.50 each*

### **SAUSAGES**

**ROTATING SELECTION**

**CHOICE OF:**

*one - 6, three - 17, five - 25*

## STARTERS

### **SOUP**

*Ham Hock Consomme, Sherry, Split Peas* - 13

### **GREEN SALAD**

*Herb Vinaigrette, Shaved & Pickled Vegetables* - 12

### **CAESAR SALAD**

*Anchovy Dressing, Parmigiano, Herbed Croutons, Bacon* - 15

### **GRILLED MACKEREL**

*Red Seaweed Mayo, Turnip, Soft Egg, Pickled Onion* - 14

### **STEAK TARTARE**

*Grilled Bread, Iceberg, Hot Sauce* - 18

### **DUCK CROQUETTE**

*Rutabaga, Mustard, Peppered Blueberries* - 15

### **ROASTED SQUASH SALAD**

*Grilled Leek, Fried Halloumi, Dill Pesto* - 15

### **WHOLE ONTARIO BURRATA**

*Virgin Canola Oil, Baco Noir Balsamic, Seasonal Garnish*  
*Serves 2-4, Prepared Tableside* - 29

## MAINS

### **VEGETARIAN**

*Seasonal Dish* - MP

### **PACIFIC COD**

*Beluga Lentils, Pork Jowl, Smoked Paprika Sauce* - 26

### **GRILLED TROUT**

*Crispy Potato, Watercress, Brown Butter, Malt* - 27

### **LASAGNA**

*Veal Shank, Bone Marrow, Porcini, Chopped Salad* - 23

### **CHEESEBURGER**

*Striploin Grind, Dill Relish, Garlic Mayonnaise, Fries* - 20

### **VEAL BRISKET**

*Maple Parsnip, Kohlrabi, Sunflower Seeds* - 26

### **WHOLE ROASTED CHICKEN**

*Offered with Choice of side {Hasselback Potato + 4.00}* - 44

### **WHOLE OXTAIL BAKED IN BRIOCHE**

*Pre-Order 48hrs, Offered with Choice of two sides* - 99

## **WOOD BURNING GRILL**

### **ALBACORE TUNA**

*7oz Lemon Marmalade* - 20

### **WHOLE SEABREAM**

*Beurre Blanc* - 29

### **TOMAHAWK PORK CHOP**

*24oz, Rosemary Apple Sauce* - 40

### **STRIPLOIN**

*8oz, Tarragon Butter* - 24

### **RIBEYE**

*20oz, Red Wine Sauce* - 48

### **MUTTON CHOP**

*16oz, Hot Mustard* - 29

### **WAGYU FLAT IRON**

*7oz, Tarragon Butter* - 42

## **SIDE DISHES**

### **HONEY & CUMIN GLAZED CARROTS**

*Parsley Yoghurt* - 9

### **CAULIFLOWER**

*Herbed Bread Crumbs,  
Cheddar Emulsion* - 10

### **GRILLED BROCCOLI**

*Chili & Anchovy* - 9

### **ROASTED MUSHROOMS**

*Bacon, Rosemary, Brandy* - 9

### **HASSELBACK POTATO**

*Truffle Butter, Chilled Foie Gras* - 14

### **FRIES**

*Fine Herbs, Mayonnaise* - 7