

## SNACKS

**PICKLED EGGS** - 3.00 for two

**GRILLED SLAB BACON** - 6

**PICKLED PEPPERONI** - 5

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

**FRIED TURKEY WING**  
*Hot Sauce - 9*

**RAW AND PICKLED VEGETABLES** - 9

**SPICY PICKLES** - 5

**PORK TERRINE** - 9

**BREADS & BUTTER** - 6

**GARLIC BREAD**  
*with cheese - 10*

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

### **SHRIMP COCKTAIL**

**FIRE ROASTED  
COCKTAIL SAUCE**

*3.50 each*

### **SAUSAGE PLATE**

**ROTATING SELECTION  
CHOICE OF:**

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

## STARTERS

### **CHILLED SOUP**

*Carrot Ginger Puree, Poached Shrimp, Harissa - 12*

### **LITTLE GEM LETTUCE**

*Endive, Herbs, Sherry Vinaigrette - 10*

### **CAESAR SALAD**

*Anchovy Dressing, Parmigiano, Herbed Croutons, Bacon - 16*

### **SALT BAKED FINGERLING POTATOES**

*Salmon Caviar, Malt, Red Seaweed - 10*

### **STEAK TARTARE**

*Grilled Bread, Iceberg, Hot Sauce - 18*

### **BBQ PORK SHOULDER & TAIL**

*Coleslaw, Sweet Mustard - 15*

### **TOMATO SALAD**

*Cornbread, Horseradish, Grilled Halloumi - 14*

### **WHOLE ONTARIO BURRATA**

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

## MAINS

### **VEGETABLE 'MEATLOAF'**

*Celery Root Slaw, Charred Onion - 20*

### **GRILLED TROUT**

*Mixed Grain & Sprout Salad, Shitake, Herbed Yogurt - 28*

### **LASAGNA**

*Veal Shank, Bone Marrow, Porcini & Chopped Salad - 24*

### **CHEESEBURGER / VEGETARIAN BURGER**

*Striploin Grind or Vegetarian Patty, Dill Relish, Garlic Mayonnaise & Fries -  
20*

### **PORK BELLY**

*Birch Syrup, Crispy Pig's Ear, Truffled Lentil Salad - 26*

### **OXTAIL BAKED IN BRIOCHE**

*Serves Four Guests Family Style, Offered with Choice of Two Sides,  
Pre-Order 48hrs - 99*

## **WOOD FIRE GRILLED**

### **ALBACORE TUNA**

*7oz, Lemon Marmalade - 20*

### **WHOLE SEABREAM**

*Beurre Blanc - 29*

### **BONELESS HALF CHICKEN**

*White Wine Glaze, Sauce Soubise - 24*

### **MUTTON CHOP**

*16oz, Hot Mustard - 29*

### **STRIPLOIN**

*8oz, Tarragon Butter - 25*

### **WAGYU FLAT IRON**

*7oz, Tarragon Butter - 49*

### **RIBEYE**

*20oz, Red Wine Sauce - 52*

### **TOMAHAWK PORK CHOP**

*24oz, Rosemary Apple Sauce - 42*

## **VEGETABLE SIDES**

**TWO FOR 18., THREE FOR 26.  
(w/ HASSELBACK + 4.)**

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

*Parsley Yoghurt - 9.75*

### **CAULIFLOWER**

*Herbed Bread Crumbs,  
Cheddar Emulsion - 9.75*

### **CHARRED BROCCOLI**

*BBQ Sauce & Chopped Peanuts - 9.75*

### **ROASTED & CHILLED BEETS**

*Black Garlic, Dill Pollen - 9.75*

### **HASSELBACK POTATO**

*Truffle Butter, Chilled Foie Gras - 15*

### **FRIES**

*Fine Herbs, Mayonnaise - 7*

**FAMILY STYLE RECOMMENDED**