

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 - 10

RAW AND PICKLED VEGETABLES - 9

SPICY PICKLES - 5

PORK TERRINE - 10

BREADS & BUTTER - 6

GARLIC BREAD
with cheese - 12

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

SOUP

Chestnut Puree, BBQ Pork, Caramelized Apple, Sage - 12

LITTLE GEM SALAD

Endive, Herbs, Sherry Vinaigrette - 10

PUMPKIN SALAD

Garlic, Pickled Grapes, Coconut, Arugula - 14

CAESAR SALAD

Anchovy Dressing, Parmigiano, Herbed Croutons, Bacon - 16

POTATO GNOCCHI

Wild Mushrooms, Mushroom Dashi - 16

STEAK TARTARE

Grilled Bread, Iceberg, Hot Sauce - 18

WHOLE ONTARIO BURRATA

*Virgin Canola Oil, Baco Noir Balsamic, Seasonal Garnish, Toast
Serves 2-4, Prepared Tableside - 28*

MAINS

VEGETABLE 'MEATLOAF'

Celery Root Slaw, Charred Onion - 20

SAUTEED PERCH

Root Vegetable & Squid Hash, Malt Vinegar Butter - 28

LASAGNA

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

CHEESEBURGER / VEGETARIAN BURGER

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

SPRUCE BRINED DUCK BREAST

Parsnip Puree, Braised kale, Blackberry Jus - 32

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 FISH

Beurre Blanc - 30

BONELESS HALF CHICKEN

White Wine Glaze, Sauce Soubise - 24

MUTTON

Daily Cut, Hot Mustard - 28

STRIPLOIN

8oz, Tarragon Butter - 26

WAGYU FLAT IRON

7oz, Tarragon Butter - 50

RIBEYE

20oz, Red Wine Sauce - 54

TOMAHAWK PORK CHOP

24oz, Rosemary Apple Sauce - 40

VEGETABLE SIDES

TWO FOR 18., THREE FOR 26.

(w/hasselback +5)

HONEY & CUMIN GLAZED CARROTS

Parsley Yoghurt - 10

CAULIFLOWER

*Herbed Bread Crumbs,
Cheddar Emulsion - 10*

CHARRED BROCCOLI

BBQ Sauce & Chopped Peanuts - 10

ROASTED & CHILLED BEETS

Black Garlic, Dill Pollen - 10

HASSELBACK POTATO

Truffle Butter, Chilled Foie Gras - 15

FRIES

Fine Herbs, Mayonnaise - 7

FAMILY STYLE RECOMMENDED