

STARTERS

SEASONAL SALAD Fresh greens, peas, chevre, mint vinaigrette (GF, Vegetarian)	14
COASTAL CAESAR SALAD Fresh greens, smoked salmon, croutons, lemon, Grana Padano	18
TRADITIONAL CAESAR SALAD Fresh greens, bacon, croutons, lemon, Grana Padano	15
LOCAL OYSTERS Half shell, mignonette, lemon, horseradish, chilies (GF, DF)	22/6
SHRIMP COCKTAIL Grilled shrimp, warm blistered tomato cocktail sauce (GF, DF)	19
CARPACCIO Beef tenderloin, arugula, Grana Padano, balsamic (GF)	18
MUSSELS One pound, Brandy cream, garlic, grilled toast	15
CRISPY ASPARAGUS lemon dill aioli (Vegan, GF)	12
TRUFFLE FRITES Grana Padano, garlic aioli (GF, Vegetarian)	10
FLATBREAD Grilled onion, mushroom & chevre - Thyme honey, chilies, sprouts (Vegetarian)	16

MAINS

BURGER Tenderloin and brisket, garlic aioli, fresh greens, cheddar, bacon, grilled onions, pickle, homemade sesame bun, truffle parmesan fries	24
LETTUCE WRAPS Ginger soy glazed tofu, spicy mayo, cilantro, carrot, peppers, cucumber, green onion, cashews (4pc) (Vegan, GF)	22
CIOPPINO Halibut, salmon, mussels, scallops, shrimp, fennel tomato stew, grilled toast (DF)	36
GRILLED CHICKEN Warm Panzanella salad with toasted focaccia, tomatoes, peppers, onion, arugula, red wine vinaigrette, grilled asparagus, chevre	28
OPEN FACED RAVIOLI Arugula, blistered tomato jam, grilled vegetables, pesto, Grana Padano	26
SCALLOPS Pan seared, potato rosti, maple mustard cream, bacon, seasonal vegetables (GF)	38
HALIBUT Crispy rice, miso, sesame, cilantro, pickled radish and ginger, cucumber, seasonal vegetables (GF)	38
LOBSTER PAPPARDELLE Cream, peas, Grana Padano, lemon, arugula	36
BEEF TENDERLOIN (6OZ) Sour cream and chive Duchess potato, bacon butter, jus, seasonal vegetables (GF)	42
LAMB RACK Spiced couscous, rhubarb molasses, peanut dukkha, seasonal vegetables	42

TO FINISH

SORBET House made and always changing, almond cookie (Vegan, GF)	10
AFFOGATO House made ice cream, espresso, almond cookie (GF)	12
LEMON POPPYSEED CAKE Lemon curd, cream cheese frosting	12
VEGAN PAVLOVA Fruit compote, berries, coconut whip, aqua faba meringue (Vegan, GF)	12
GINGER PANNA COTTA Candied ginger and strawberry salsa (GF)	12
MOLTEN CHOCOLATE CAKE Vanilla ice cream, berries	12

NIGHT CAPS

COFFEE / TEA	10
ESPRESSO MARTINI 2oz Grey Goose Vodka, Coffee Liqueur, Espresso	13
BOLD FASHIONED 2.25oz Bourbon, Gosling Black Seal Rum, Coffee Liqueur, Bitter Orange Liqueur	13
SELECTION OF SCOTCH Highland Park, Glenfiddich, Macallan, Dewar's	
HENNESSY COGNAC	

SUNROOM SIPS

SUNROOM SPRITZ 3oz Campari, Aperol, White Wine & Rhubarb Sparkling water	12
LAVENDER MULE 1.5oz Lavender Vodka, Fresh Lime, Ginger Beer	12
WHITE NEGRONI 2.25oz Bombay Gin, Luxardo Bitter Bianco, Pineapple-Infused Aromatized Wine	13
BOLD FASHIONED 2.25oz, Goslings Black Seal Rum, Maker's Mark Bourbon, Coffee Liqueur, Bitter Orange	13
BOURBON LEMONADE 1.5oz Maker's Mark Bourbon, Grand Marnier, San Pellegrino Lemonade	12
SEASONAL GIN & TONIC - SPRING 1.5oz, Tanqueray Ten, Grapefruit, Jalapeno, Tonic	13
THE CLASSICS – Martini – Manhattan, Margarita – <i>tell us how you like them!</i>	12

WHITE WINE

Pinot Grigio, Zenato/Italy	9/15.	42
Chardonnay, Drover's Hut /Riverina Australia	11/17.	48
Pecorino, Barone di Valforte/Abruzzo Italy	11/17.	48
Gruner Veltliner, Sepp Moser/ Austria	12/18.	50
Sauvignon Blanc, Allan Scott/Marlborough Australia	13/19.	53
Sauvignon Blanc, Domaine Vacheron/ Sancerre France		85
Chenin Blanc, Viognier, Pine Ridge / Napa Valley USA		58
Riesling, Am Stein Guts/ Franconia Germany		62
Chardonnay, Domaine Laroche, Saint Martin/ Chablis France		70
Chardonnay, Ancienne, Lightfoot and Wolfville/ Nova Scotia		75
Chardonnay, Pierre Andre/ Pouilly Fuisse France		90
Chardonnay, Cakebread/Napa Valley USA		120

RED WINE

Shiraz, Barossa Ink/ Barossa Valley Australia	11/17.	48
Valpolicella, Zenato Superiore/ Veneto Italy.	13/19.	53
Malbec, Chakana Nuna Reserve/Mendoza Argentina	14/20.	58
Cabernet Sauvignon, Montes Alpha/ Colchague Chile	14/20.	62
Pinot Noir, Sokol Blosser, Evolution/ Oregon USA	14/20.	64
Sangiovese, Villa Cafaggio/ Chianti Italy.		68
Cabernet Sauvignon, Aquinas/ North Coast California USA		68
Grenache Blend, Saint Jean du Barroux/Rhone France		70
Zinfandel, Seghesio/ Sonoma California USA		75
Nebbiolo, Fontanafredda/ Barbaresco Piedmonte Italy		80
Pinot Noir, Marchand Tawse/Cotes de Nuits Villages France		90
Cabernet Sauvignon, Pine Ridge/Napa Valley USA		120
Nebbiolo, Vietti/ Barolo Piedmonte Italy.		130

ROSÉ

Compass Rose, Mercator/ Annapolis Valley Nova Scotia	9/15.	42
Whispering Angel/Provence France		65

BUBBLY

Sparkling Rose, Veuve Olivier/France	12.	38
Prosecco, Vino dei Poeti/Veneto Italy	15.	48
Cremant Brut, Vincent Fleith/ Alsace France.		70
Veuve Clicquot Yellow Label/Champagne France		120
Taittinger/ Champagne France		130
Veuve Clicquot Yellow Label/Champagne France 375 ml		65

Selection of beer, non-alcoholic beer, soft drinks, sparkling & still water