


Snacks

CHEESY POOFS	4	SMOKED ALMONDS	 4
BEEF JERKY	 5	MARINATED OLIVES	 4

Appetizers

GARLIC BALLOON	15	BEET SALAD	 15
Mozzarella stuffed with garlic cream with basil oil, side of marinated tomatoes, crusty bread		Roasted & pickled beets, kale, citrus vinaigrette, crumbled chevre & hazelnuts	
CHARCUTERIE BOARD (2-3)	30	WEDGE SALAD	12 16
A selection of housemade charcuterie & selected cheeses with house pickled vegetables, mustard, preserves & sourdough		Baby romaine spear, herbed panko, smoked almonds, herb dressing & goats cheese crumble	
CHICKEN 65	 15	SCALLOPS	 18
Fried marinated chicken, tangy sichuan sauce, sesame seeds & herbed aioli		Bay scallops with crispy cured pork belly, spiced coconut carrot broth, sweet pea puree topped with pea shoots & fermented carrot	
BRIE SPRINGROLLS	15	EGGPLANT	 15
Four springrolls stuffed with double cream brie with a apple slaw & rhubarb dipping sauce		Battered eggplant fried crisp, drizzled with a sweet & spicy sichuan sauce with sesame seeds & scallion	
ARANCINI	15	TORTELLINI	16
Creamy risotto with artichoke, spinach, lemon & mozzarella, breaded and fried crisp with herb aioli		House made pasta filled with pea & pecorino cheese on a leek puree with bacon & mint	

Mains

PORK	 32	BRAISED BEEF	 34
Slow roasted marinated pork shoulder, corn & bean succotash, with a three pepper sauce & a cucumber, sweet pepper, jicama citrus dressed salad		Braised boneless beef shank topped with a ginger demi glace with roasted sweet potato filled with miso butter & a chili- garlic sauce with garlic fried green beans	
CHICKEN	34	RISOTTO	 31
Rouladen of chicken breast with basil, atop pan fried gnocchi on a tomato, pepper & eggplant stew topped with fresh herbs & creamy cottage cheese		Creamy parmesan arborio rice, foraged morel mushrooms, fresh asparagus & spring onions Add braised ham +5	
ELK	 36	STEAK FRITES	 42
Braised Korean marinated short ribs with grilled bok choy tossed in a sesame dressing, kimchi & cucumber salad with coconut & makrut lime steamed rice		AAA Alberta tenderloin topped with a bernaise swirled hollandaise sauce with extra thick cut fries & spring asparagus	
SALMON	 36		
Organic Tofino Spring salmon, parmesan & morel mushroom risotto with pan fried asparagus,, topped with buttery hollandaise			