

GASTOWN EAST

inspired by Canada, grown in Tasmania

DINNER 5pm -9pm

Our experienced chefs have thoughtfully paired flavours to create synergy in every dish, we invite you trust us and enjoy the dishes as they have been lovingly curated
- Executive Chef Kristian Farrow

 **CANADIAN FEASTING MENU \$65pp**
our recommended way to dine
min 2pax

DRINKS TO MATCH \$50pp
paired specifically with the courses

SMALLER

Hummus, Leaning Tree Grove olive oil, dukkha,
fried Bannock GFO, DF, VGN, N 15

 Cretons: pork pâté, sherry maple jelly
sourdough baguette GFO 17

 Local oysters, maple chorizo Kilpatrick GF, DF 5 each

Steak tartare, seasoned crisps GF*, DF 17

 Perogies: potato & cheese dumpling, bacon, sour cream vo 18

LARGER

🍁 Spiced cauliflower salad, brown rice, pecans, hummus,
leafy greens GF*, DF, V, N, VGN 21

Mushroom Pappardelle, lemon cottage cheese, roasted garlic,
fried onion DFO, V 29

🍁 Pumpkin squash risotto, seared B.C. scallops,
fried breadcrumbs, parmesan, verde GFO, DFO, VO, VGNO 34

Local fish, salt & vinegar potatoes, tomato salsa GF*, DFO 34

🍁 Pork belly, tomato & chorizo cassoulet,
fried breadcrumbs, chipotle GFO 32

Rump steak, seasoned fries, house made BBQ sauce GFO* 34

SIDES

🍁 Poutine: seasoned fries, cheese curds, gravy 11

Salt & vinegar potatoes, chipotle mayo GF*, DF, V, VGNO 9

Leafy greens, pickled onion, parmesan, maple vinaigrette GF, DFO, V, VGNO 7

TO FINISH

🍁 Pumpkin chai panna cotta, Ashbees honeycomb,
ginger crumb, pepita brittle GF, V 15

Hockey Puck: Canadian doughnut, cinnamon sugar, topping 12
maple/ white chocolate/ salted caramel/ berry jam/ Nutella(N) DFO, V, VGNO

Cheese (hard/ soft/ blue), spiced apple, sourdough GFO
one 14 / two 24 / three 32

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BRUNCH 8am – 3pm

House English muffin, whipped maple butter, our berry jam V	12
Hockey Puck: Canadian doughnut, cinnamon sugar, topping	12
maple/ white chocolate/ salted caramel/ berry jam/ Nutella (N), DFO, V, VGNO	
Pumpkin chai panna cotta, maple toasted granola, honey,	18
raspberry dust N	
Eggs on sourdough: white or multigrain	16
(poached/ fried/ scrambled) GFO, DFO, V	
Egg & bacon house English muffin, cheddar, our BBQ sauce,	16
potato hash GFO*	
Poutine: seasoned fries, cheese curds, gravy	18
- add maple bacon	+ 8
Spiced cauliflower salad, brown rice, pecans, hummus, greens GF*,DF,N,VGN	21
Smashed pumpkin, fried Bannock, chilli, dukkha, pickled onion,	21
salsa verde GFO, DF, V, VGN, N	
Mushrooms on toast, hummus, lemon cottage cheese, fried onion,	21
parmesan GFO, DFO, V, VGNO	
Pancakes, whipped maple butter, banana, salted caramel, V	22
- add bacon	+ 5
- double serve (4 pancakes)	+ 8
Cheese omelette, smoked cheddar, sourdough GFO, V	20
The Benedict: poached eggs, house English muffin, maple glazed	26
ham, cider hollandaise GFO	
Crab scramble, corn bread, avocado, chipotle, leafy greens,	30
Old Bay spice	
Montreal beef sandwich on rye, smoked cheddar, mustard,	27
mayo, pickles GFO	
Pork & chorizo cassoulet, poached egg, sourdough baguette GFO, DFO	28
Lumberjack Breakfast: your choice of eggs, pancake, maple glazed	31
bacon, potato hash, chorizo, special syrup	
-the classic Canadian diner experience	

AFTERNOON SNACKS 3-5pm

Spiced maple popcorn GF, V 4

Old Bay house crisps GF*, DF, VGN 5

Hockey Puck: Canadian doughnut, cinnamon sugar, topping 12
maple/ white chocolate/ salted caramel/ berry jam/ Nutella (N), DFO, V, VGN

Hummus, Leaning Tree Grove olive oil, dukkha,
fried Bannock GFO, DF, VGN, N 15

Cretons: pork pâté, sherry maple jelly
sourdough baguette, GFO 17

Poutine: seasoned fries, cheese curds, gravy 18

Seasoned fries, aioli DF 10

Cheese (hard/ soft/ blue), spiced apple, sourdough GFO
one 14 / two 24 / three 32

House made baked goods, ask for todays selection



FRIDAY & SATURDAY

3pm – 6pm

CHEESE & WINE SPECIAL \$20