







DINNER All items available for takeaway (until 8pm)

5pm - 9PM

SMALL

Crab & smoked salmon cakes, avocado mayo 	15
Perogies, chorizo, sour cream, scallions vo 	11
Steak tartare, straw potato GF*, DF 	12
Old Bay fried chicken, sherry maple glaze	14
Carrot salad, quinoa, feta, chili, pecans GF, DFO, V, VGNO, N 	10


LARGE

Wild mushroom risotto, fried onion, feta GFO, DFO, V, VGNO	23
Squid ink fettuccini, white fish, crab, fried capers	28
Pork belly croquette, polenta, pickled cabbage, onion jus 	27
Steak Frites: Cape Grim beef, frites, peppercorn butter GFO*, DFO	29
Tourtiere: classic beef, pork & game pie, gravy, relish 	23

SIDES

Poutine: frites, cheese curds, gravy 	8
Seasoned frites, aioli GF*, DF, V, VGNO	6
Local organic vegetables GF, DFO, V, VGNO	6
Salt & vinegar potatoes, aioli GF*, DF, V, VGNO	6

SWEET

Ashbeez honey panna cotta, white chocolate, ginger crumb GF	12
Nanaimo bar: chocolate, custard, cookie, coconut v 	12
Hockey Puck: Canadian pastry with your choice of topping maple/ white chocolate/ salted caramel/ berry jam/ Nutella DFO, V, VGNO	10

CANADIAN FEASTING MENU \$50PP

our recommended way to dine (min 2pax)

DRINKS TO MATCH \$40PP
paired specifically with the courses

BRUNCH All items available for takeaway

8AM - 3PM

Toasted Imago sourdough & spread (white or multigrain) <small>GFO</small>	8
house made berry jam/ Vegemite/ Peanut butter/ Nutella/ honey	
Hockey Puck: Canadian pastry with your choice of topping	10
maple/ white chocolate/ salted caramel/ berry jam/ Nutella <small>DFO, V, VGNO</small>	
Maple toasted granola, yoghurt, stewed fruit <small>DFO, VGNO, N</small>	15
Eggs on sourdough (poached/ fried/ scrambled on white or multigrain) <small>GFO, DFO, V</small>	13
Egg & bacon roll, onion jam, relish, smoked cheese	13
Montreal bagel, smoked salmon, red pepper, cream cheese	16
Crab & smoked salmon cakes, fried egg, greens, avo mayo	21
Pancakes, bacon, maple, banana <small>VO</small>	17.5
- make it a pancake stack	+ 7.5
Mushrooms on toast, fried onion, garlic, feta <small>GFO, DFO, V, VGNO</small>	18.5
Poutine: house cut frites, cheese curds, gravy	10
Smoked Raclette cheese omelette, toast <small>GFO, V</small>	16.5
House quiche, relish, salad	15
Benedict eggs, house made English muffin, salmon or ham <small>GFO</small>	18
Maple glazed carrot salad, quinoa, feta, chili, pecans <small>GF, DFO, V, VGNO, N</small>	16
Croque Monsieur: local ham, brie cheese, pickles <small>GFO, VO</small>	16.5
- make it a Croque Madame with a fried egg	+ 3
Pork and chorizo cassoulet, poached egg, sourdough <small>GFO, DFO</small>	22
Steak Frites: Cape Grim beef, frites, fried egg, béarnaise <small>GFO*, DFO</small>	29

SIDES

Smoked salmon	5	Bacon	4
Avocado & feta <small>DFO</small>	5	Chorizo	4
Buttered greens <small>GF, DFO, V, VGNO</small>	3.5	Relish	2
Mushrooms <small>GFO, DFO, V, VGNO</small>	4	Add egg	3
		Frank's RedHot	1
Seasoned frites, aioli <small>GF*, DF, V, VGNO</small>	6/8	Hollandaise	2.5

ASK US ABOUT TODAY'S HOUSE MADE BAKED TREATS- SWEET /SAVOURY GFO