



to start & share

tomato & garlic bisque {GF} – in house smoked tomatoes with garlic chips, basil pesto & crème fraiche 8

caesar salad – romaine hearts, bacon, roast garlic aioli, crisp fried capers with parmesan & crisp biscuit croutons 11

rustica salad {GF} – arugula, beet greens & baby kale with foraged mushrooms, done 3 ways & dijon champagne vinaigrette 11

nicoise salad {GF} – mixed greens, tomatoes, green beans, pickled potatoes, shallots & nicoise olives with creamy mimosa dressing 12

add to any salad:

5oz. bbq chicken – 7 | 3 chilli prawns – 10 | 4oz. rare seared tuna – 12 | 5oz. black angus ny steak – 10

jars {priced per jar} – served with olives & a selection of crackers, crostini & corn chips 12

- italian antipasti & parmesan
- arrowhead 83 honey ale cheddar rarebit
- tuna tartare, avocado & cucumber yogurt
- duck rillettes with ginger preserve

small plates – *from the surf*

grilled calamari {GF} – with sun dried tomatoes, almonds, olives, herbs & romesco sauce 14

tuna tacos – rare seared albacore tuna, creamy fennel & apple slaw, with black bean salsa, avocado puree on corn flour tortillas 16

prawns diablo {GF} – chilled chili prawns, pickled horseradish tomato with cilantro & crème fraiche 16

sea scallops {GF} – pan roasted sea scallops, maple pork belly, with celeriac, sour apple puree & crisp fried celery leaves 18

small plates – *from the turf*

mushroom poutine {GF} – pomme frites, cheese curds, foraged mushroom gravy & herbs 12

chicken wings {GF} – 1 lb. of smoked wings served with pickle pot, creole cream & choice of sauce 16

- sauce choices: bourbon bbq sauce or maple ginger sauce or bacon & parmesan

chilli & chips – drunken bean chilli & spiced corn tortilla chips with avocado puree, queso blanco & sour cream 12

- add: 5oz. pulled pork – 6 | 5oz. bbq chicken – 7 | 5oz. black angus ny steak – 10

Thank you for joining us today!



too good to share

hand held

served with a pickle pot and choice of
tomato bisque, rustica salad, caesar salad, or fries

chickpea wrap – chickpea croquettes, vegetable straw & cilantro with pickled cucumber yogurt in warm pita bread	15
chicken parmigianna – parmesan breaded chicken scaloppini on focaccia with arrabbiata sauce & basil aioli	16
pulled pork – memphis pulled pork on smoked sesame seed bun with sweet corn salsa & fennel slaw	17
the burger – half pound beef chuck patty & cheddar fondue on brioche bun with lettuce, tomato, crisp onions & dijon aioli	18
beef shortribs – braised boneless beef shortribs on ciabatta bread, a ragout of bacon, onion & mushrooms with creamy horseradish, lemon sauce	19
daily sandwich feature – ask us for details	market price

lunch favorites

arrabbiata pasta – penne noodles with smoked chili tomatoes, bacon, black garlic pesto & parmesan shards	16
cod & chips – arrowhead 83 honey beer battered cod with malt vinegar glaze, caper aioli & shoestring fries	1pc. 16 2pc. 20

daily beverage features

- wednesday** – “wine with lunch?” – 50% off wines by the glass
- thursday** – “endless summer” – cans of beer \$4 | pints of beer \$5
- friday** – “bin end” – bottles of select wines priced between \$30 – \$40
- saturday** – “try something new” – 15% off bottled wine priced over \$50
- sunday** – “mimosa + brunch = perfection” – Dylan’s feature mimosa’s \$7
- everyday!** – “happy/appy hour” – “jar & cocktail” for \$15 – ask us for details!

We pride ourselves on providing a great variety of house made, delicious and healthy dishes for all of our guests. However, if you have a special dietary requirement, preference or allergy, our culinary team will accommodate your needs to the best of their ability. We endeavor to prepare gluten free, vegetarian or vegan requests daily, with the freshest ingredients. If you have special requests please let us know so we can assist in delivering you our Service Beyond promise. Kindly note that modifications or substitutions may be subject to an additional charge.