



k i t c h e n & w i n e

SMALL PLATES

Crisp Roll [2 piece]

Deep fried, phyllo, potato, green peas, corn, onion, plum chutney

Vegetable \$8 ~ Chicken \$9

Empanadas \$12 [2 piece]

Beef & Piquillo with green olives

Chorizo caramelized onion, roasted red pepper

Piri-Piri Cod with potatoes, hot peppers, green onions, whiskey

Spinach & Peas with potato, green curry, coconut

Jalapeño Poppers, cheese, bechamel

SHARED PLATES

Rustic Fries \$7

Russet potatoes, aioli, ketchup

Goat Cheese Spread \$14

Whipped goat cheese, double smoked bacon, golden raisins, fried rosemary, caramelized onion, walnut crumble, crostini

P.E.I. Mussels \$15

White wine garlic butter sauce, Italian sausage, cherry tomato, coriander, grilled bread

Mixed Tempura \$20

Calamari, shrimp, cod, shishito peppers, sweet potato, flour, beer batter

Sausage Duo \$15

Chorizo, spicy Italian sausage, chunky tomato, onion, red pepper, chillies, coriander, topped with Greek cucumber salad, red onion, dill yogurt

SALADS

Caesar \$15

Dehydrated prosciutto, croutons, parmesan, house caesar dressing

Winter Salad \$16

Pearl couscous, roasted butternut squash, shaved red onion,
dried cranberries, spinach, pecans, sherry vinaigrette

MAIN COURSE

Lockdown Beef Burger \$20

Brioche, lettuce, pickle, double smoked bacon, grilled portobello mushroom,
caramelized onion, provolone cheese, spicy aioli, rustic fries

FIRE! Mac \$22

Macaroni, cheddar, gruyere, crispy pork belly, tomatoes, double smoked
bacon, hot sauce, chive yogurt, fried shallots, bread crumble
Substitute grilled garlic shrimp Add \$4

Seafood Pasta \$26

Linguine, vodka sauce, mussels, shrimp, bay scallops,
smoked salmon, shallots

Chicken Puttanesca \$20

Roasted chicken, penne, mushrooms, shallot, olives, capers, chunky tomato,
double smoked bacon, red chillies, parmesan, sun-dried tomato

Spanish Rice \$32

Bay scallops, tiger shrimp, mussels, calamari,
green beans, aioli, cilantro

Pan-seared Cod Loin \$29

Sautéed rapini, charred cherry tomatoes, lime-cilantro basmati rice,
white wine garlic basil sauce

Halved Herb Roasted Chicken \$28

Creamy barley, butternut squash, mushroom, chives, salsa verde

Spiced Lamb Tagine \$28

Lamb shoulder, ginger, red onion, raisins, almonds, mint with garlic naan

NY Striploin \$35

Sautéed brussels sprouts and mushrooms, rustic fries,
red wine + raisin sauce