

Lunch Menu

July

"Farm-to-Table Cuisine"

Starters

\$14 - \$23

Roasted Red Pepper Soup with Lime Yoghurt Sorbet

-

Pan Seared East Coast Sea Scallops with Cauliflower "Three ways"
Guanciale, Capers & Parsley Vinaigrette

-

Tempura of "Dave Irish's" Zucchini Blossoms with Sambal Mayonnaise & Togarashi

-

"Pingue's" 24 Month Aged Prosciutto with "Harvest 365's" Arugula
Preserved Lemon, "Monforte" Toscano

-

Chardonnay Steamed P.E.I. Mussels with Fennel Pollen Cream & Toast

-

Mains

\$20 - \$27

Beer Battered Lake Huron Whitefish
Rosemary Sea Salt Frites, Peas & Sea Buckthorn Tartar Sauce

-

Housemade Potato & Herb Gnocchi with Beef Short Rib, Wild Mushrooms & Peas

-

"VG Meats" Flank Steak with Wild Mushrooms
Fried Egg, Frites & Garlic Aioli

-

Seared Mackerel with Smoked Bacon Potato Salad
Poached Free Range Egg, Fingerling Chips

-

East Coast Lobster "Club" on Duck Fat Fried Bread
Sundried Tomato Whipped Goat Cheese, Smoked Bacon. *Served with Salad*

-

Side Dishes & More

Fresh Cut Frites with Rosemary Sea Salt & Malt Vinegar Mayonnaise

-

Selection of Housemade & Local Charcuterie with Condiments

-

Chef-Owner Stephen Treadwell
Chef de Cuisine Matthew Payne
Sous Chef Ian Vandegraaf

*Please inform your server of any dietary restrictions or allergies
A discretionary gratuity of 18% will be added to tables of six or more guests
Vegan options available*