

Sunday Lunch Menu

"Farm-to-Table Cuisine"

July

Starters

\$14 - \$23

Roasted Red Pepper Soup with Lime Yoghurt Sorbet

-14-

Pan Seared East Coast Sea Scallops with Cauliflower "Three ways"

Guanciale, Capers & Parsley Vinaigrette

-23-

Niagara Tempura Battered Zucchini Blossoms with Housemade Sambal Mayo

-16-

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

-16-

"Pingue's" 24 Month Aged Prosciutto with "Harvest 365's" Arugula

Preserved Lemon, "Monforte" Toscano

-20-

Mains

\$20 - \$27

Eggs Benedict on an English Muffin with Poached Free Range Eggs
"Cumbraes" Pork Belly & Lemon Hollandaise. *Served with Simple Salad*

-20-

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

-21-

"VG Meats" Flank Steak with Wild Mushrooms

Fried Egg, Frites & Garlic Aioli

-26-

Seared Mackerel with Smoked Bacon Potato Salad

Poached Free Range Egg, Fingerling Chips

-22-

East Coast Lobster "Club" on Duck Fat Fried Bread

Sundried Tomato Whipped Goat Cheese, Smoked Bacon. *Served with Simple Salad*

-27-

Sunday Roast with all the Trimmings

-27-

Side Dishes & More

Fresh Cut Frites with Rosemary Sea Salt & Malt Vinegar Mayonnaise

-10-

Selection of Housemade & Local Charcuterie with Condiments

-26-

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