

small

cheese & charcuterie platter

rotating selection of 3 meats & 3 cheeses & housemade bread
choice of: 4 - \$19 / 5 - \$24 / 6 - \$28

baked flatbread 12

spicy pomodoro, fior-di-latte, basil

add spicy soppressata - 3

avocado, artichoke & kale dip 11

warm naan bread

chickpea fritters 12

vegan cashew tzatziki

free range chicken wings 15

your choice of: whisky apple glaze, buffalo, salt & pepper
or sassy molassy bbq

add stilton dressing - 1

polenta fries 8

curry aioli

mushroom poutine 13

wild & cultivated mushrooms, squeaky cheese,
kennebec chips, porcini gravy

add double smoked bacon - 3

beet & feta salad 15

pear, cucumber, arugula, pumpkin seeds, mint, cumin vinaigrette

cauliflower 'wings' 15

your choice of: whisky apple glaze, buffalo, salt & pepper
or sassy molassy bbq

add stilton dressing - 1

curry & chips 11

tikka masala sauce, cilantro, mango yogurt,
pickled red onion, coriander

add chicken - 4 | add mushrooms - 3

hand cut kennebec chips 7


malt vinegar mayo

warm marinated olives 8

orange, rosemary, chili

scotch egg 8

pork sausage, housemade hp sauce

 Mealshare - We'll provide one simple, healthy meal to a youth in need.



OCEAN WISE. A SUSTAINABLE CHOICE

We proudly use Sole Food Urban Farms.

It's always our goal to use sustainable seafood and humanely raised natural meats.

Our menu changes often to reflect seasonality.