



WELCOME BACK!

2 SAVOURY SMALL PLATES FOR \$35 PER PERSON

we suggest 2 small plates per person for a full meal

*Please make your server aware of any
allergies prior to ordering*

SNACKS

Nat's sourdough with brown butter **3.**

Frites with aioli **7.**

Warm marinated olives **7.**

Mixed cheese & charcuterie plate **30.**

VEGAN SAVOURY SMALL PLATES

heirloom carrots

leek & cashew puree / pickled leeks / dukkah

tempeh

roasted carrots / manchamantel sauce /
radish / crispy plantain

rigatoni

oyster mushroom/peas/fava beans/
sun dried tomatoes

SAVOURY SMALL PLATES

artisanal cheese plate

3 cheeses / house compote / crostini

charcuterie plate

3 meats / house pickles / mustard / crostini

prosciutto & burrata salad

arugula / grape relish / charred rosemary vinaigrette

patagonia prawns

mango/pineapple & chili salsa/avocado/marie-
rose sauce

spinach ricotta gnocchi

oyster mushrooms / peas / fava beans / sun-
dried tomatoes

pan seared rainbow trout

Israeli couscous / manchego / sugar snap peas /
roasted red pepper puree / lemon dill yogurt

baby back ribs

broccolini / sweet potatoes / hoisin & orange sauce/
crispy wontons

marinated hanger steak

mushrooms / frites / garlic aioli

duck leg confit

potato & onion puree / asparagus / tomatoes / rye
kernels / brown butter

SWEETS

Chocolate bomb/caramel/chocolate peanut crunch **8.**

Choux pastry/hazelnut buttercream/amarena cherries **8.**

Farinella gelato / 3 scoops / assorted flavours **10.**

WINES BY THE GLASS

SPARKLING

Blanc de Beckta, Cave Spring Cellars, NI, NV 13.

WHITE & ROSE

Riesling, Hidden Bench, Beamsville Bench, NI '17 10.

Albariño, Via Barrosa, Rias Baixas, SP '19 12.

L'Egoiste blanc, O. et H. Bour, Cotes-du-Rhone, FR '19 12.

'48h' Rosé, Turner Pageot, Languedoc, FR '19 14.

Muscadet Classic, Domaine de l'Ecu, Loire, FR '20 15.

RED

Pinot Noir, Small Lot, Malivoire, Beamsville Bench '19 12.

7 Fuentes, Suertes del Marqués, Orotava,

Canary Isl. SP '17

Touriga Nacional, Herdade do Arrepiado,

Alentejano, PT '18

Rioja Alta, 'Pies Negros', Artuke Winery, SP '18

DESSERT & FORTIFIED (2OZ)

Porto, LBV, Taylor Fladgate, PT 9.

After 3, Late Harvest Monastrell, SP '11 10.

Indian Summer Riesling, Cave Spring, NI '17 10.

Rasteau Ambré, Domaine Grand Nicolet, FR 10.

Limoncello, Distillerie Nastro d'Ordo, IT 10.

Porto, 10 Year Tawny, W&J Graham's, PT 10.

Sémillon Botrytis Affected, Stratus, NI '17 11.

Porto, 20 Year Tawny, W&J Graham's, PT 16.

BEER

Kichesippi 1855 Amber Ale (473ml) 7.

Kichesippi Warrior Woman APA (473ml) 7.

Kichesippi Heller Highwater Lager (473ml) 7.

Kichesippi Grapefruit Radler (473ml) 7.

Dom. City Time & Tide Hoppy Lager (355ml) 7.

Dom. City Gose with Lime Zest & Tamarind (355ml) 7.

Dom. City Sunsplit IPA (473ml) 9.

HOUSE COCKTAILS

Cherry Springer (2oz) \$16

Gin | Luxardo Cherry | Brandy | Lime | Amerena | Soda

Absinthe Makes the Heart Grow Fonder (1.75oz) \$19

Dillon's Absinthe | St.Germain | Pineapple | Ginger

Simple | Lemon | Lime | Whites

Peachy Keen (2oz) \$18

Tequila | Triple Sec | Peach Puree | Peach Simple | Lime

La Vie en Rose (2.25oz) \$18

Chopin | Lillet Blanc | Campari | Cucumber Bitters | Spiced

Simple | Mint | Cucumber

Rosemary's Bourbon (2.75oz) \$18

Aperol | Bourbon | Rosemary | Sparkling | Lemon | Honey

Simple | Soda

Sailor Juniper (2oz) \$17

Bourbon | Amaretto | 10 Year Tawny Port |

Cardamom & Juniper Simple | Lemon

NON-ALCOHOLIC

Basil Exposition 12.

Watermelon Puree | Lemon | Basil | Simple

Add your favourite liquor at an extra charge

Coke, diet coke, ginger ale, 7Up, iced tea 3.

Juice (orange, apple, cranberry, pineapple) 4.

Eska Sparkling Water (750ml) 6.

San Benedito Mineral Water (750ml) 5.

Beck's Non-Alcoholic Beer 6.