

# Dinner Menu

~ Fall 2 0 2 1 ~

**Warm Olives & Walnuts** *with grilled flat bread* **10**

**Kale Salad**, *fried brussels sprouts, grilled squash, puffed wild rice, feta, pumpkin butter, maple vinaigrette* **14**

**Roasted Mushrooms**, *black rice, labneh, pickled ginger, wakame, stout glaze* **13**

**Warm Beet Salad**, *fried halloumi cheese, plums, sunflower hummus, orange vinaigrette, sumac* **16**

**Pierogis**, *Jerusalem artichokes, goat cheese, poached cherries, yoghurt* **15**

**Meat & Cheese Board**, *house-made charcuterie, cheeses, pickles, flatbreads*  
**Small 16 Large 22**

**Red Wine Marinated Fried Chicken Leg**, *mushrooms, shallot puree, celeriac & bacon vinaigrette* **19**

**Gnocchi**, *mushroom Bolognese, bechamel, spinach & basil puree, mozzarella small*  
**14 large 19**

**Char-grilled Burger**, *chips, thyme aioli, cheddar, pickled onion* **18**

**BBQ Grilled Pork Tenderloin**, *green bean & corn succotash, fresh corn puree & rosemary* **\$24**

**Egg Noodles & Smoked Shrimp**, *yellow zucchini, chilli lime curry sauce* **\$21**

**Grilled Top Sirloin**, *fried smoked cheddar sushi rice, broccoli, horseradish aioli* **\$26**

**Fish Of The Day** *ask server for details*