

# TO SHARE

One item \$10 / Three items \$25

## Spicy Tuna and Avocado Tower

freshly cubed ahi tuna, avocado and star fruit with fresh black pepper papadum chips

## Mango Chicken

crispy chicken bites tossed in spicy mango chili sauce

## Crab Lollipops

fresh crab, peppers and cilantro, lemon tarragon cream, crispy leeks, paprika garlic oil

## Local Cheese Plate

local cheese served with bread, olives and grapes

## Charcuterie Plate

cured meats served with roasted peppers, pickled eggplant, bread and grainy mustard

## Pulled Chicken Tacos with Mole Sauce

chicken, spiced mole, pickled red cabbage and carrot, creme fraiche

## Chili Prawns

5 jumbo prawns in crispy tempura with spicy chili, cilantro and sweet soy dipping sauce

## Flat Bread

homemade flat bread foccacia with your choice of topping:

- tomato and bocconcini with basil
- spicy sopressata and provolone
- olives and roasted peppers

## Trio of Mini Burgers

your choice of any three:

- classic sirloin with double smoked bacon, caramelized onions and BBQ sauce
- Italian chicken with crispy prosciutto, fresh basil and tomato
- tuna with pickled zucchini, mango salsa

## Avocado Tempura Wraps

carrot, cucumber, pea shoots, and red cabbage wrapped in paper thin daikon and sprinkled with black sesame seeds and banana tamarind sauce

## MAINS

### Organic Greens

5 lettuces, white cheddar, berries, rose champagne vinaigrette, and your choice of either 8oz grilled chicken or 3 pieces of jumbo grilled prawns

also available in appetizer size

16

### BC Flat Iron Steak

6oz flat iron steak rubbed with cardamon and cinnamon, asiago edible bowl filled with organic gathered greens, potato gratin, and veal red wine demi

16

### Queen Charlotte Halibut Cheeks

6oz halibut cheeks, lemon garlic basil vinaigrette, potatoes, red heirloom tomatoes, french beans, nicoise olives and a poached quail egg

16

### Roasted Lamb

6oz lamb sirloin, acorn squash gnocchi with fresh basil, braised purple cabbage, chocolate and okanagan black cherry demi

15

### Line Caught Local Salmon

6oz salmon, local figs, toasted almonds, stone fruit and curry scented cous cous, lemon grass cream nage and fresh grilled asparagus

17

### Chicken Breast

8oz full chicken breast with bacon wrapped green beans, lyonnaise potatoes and a fig demi

15

### Squash Gnocchi

handmade pan seared gnocchi with blue cheese cream sauce, fresh basil and cherry tomatoes

14

## DESSERT

### Liquid Dark Chocolate Fondue

For one \$6 or For two \$10

with fresh fruit stix and warm house-made doughnuts

## SIDES

Organic Kennebec, Orange Yam and Blue Potato Fries 5

Mixed Olives 5

5 Tomato and Bocconcini Stix 5

Black Pepper Pampadum Chips 3

Bread 3

Please inform your server of any food allergies