

Summer

BAR SNACKS

- House marinated olives (gf/vg) 7.5
- Gilda pintxo, guindilla, anchovy & olive (3) (gf) 6
- Sourdough bread & whipped dirty martini butter (v) 8.5
- Fries, salsa verde & pecorino (gf/v) 12

SALADS & VEGETABLES

- Burrata, confit tomatoes, lemon & oregano with sourdough (v) 24
- Grilled spring vegetables, gruyère dressing & garden herb oil (gf/v) 21
- Chopped salad, romaine, lardons, feta, cucumber, tomato & green goddess dressing (gf/v) 23

SEAFOOD

- Half shell scallops, tomato & olive oil (gf) 21
- Grilled jumbo shrimp, bravas sauce & labneh (gf) 25
- Calamari, squid ink, soubise & gremolata (gf) 21
- Mussels, 'nduja & white wine butter sauce, grilled lemon, & sourdough 23

MEAT

- Adobo chicken thigh skewer, mojo verde, mojo rojo (gf) 9.5
- Lamb chop, sour cherry cab franc jus (gf) 12.5
- 11oz pork tomahawk, brown butter & rhubarb chutney (gf) 34
- Grilled 12oz ribeye & salsa verde (gf) 64
- Crispy chicken burger, kimchi ketchup, aioli & butter lettuce, milk bun 19

PUDDINGS & SWEETS

- Pavlova & rotating white wine poached fruits (v) 14
- Chocolate & hazelnut tart (v) 12.5
- Raspberry sorbet & sparkling BC wine of the week (2oz) (gf/vg) 12