

Tuesday Burger & Pint Night



Local Bison or Lentil Burger + Local Pint \$20

Wednesday Pizza & Pasta Night



Organic Hand Stretched Pizzas & Handmade Pasta Feature

Margherita pizza \$19

Prosciutto & arugula pizza \$22

DECEMBER 18th - FEATURES

Spot Prawn Tagliolini Aglio e Olio - local garlic, red chilli & olive oil sautéed wild caught BC spot prawns, rapini & squid ink tagliolini \$34

'Pig & Pantry' Ham & Truffle Honey Pizza - smoked local ham, 'Cow's Creamery' aged cheddar, preserved & roasted 'Our Farm' tomatoes, truffle honey
\$25

Thursday Prix Fixe Dinner Night



3 Course Dinner \$35/pp

DECEMBER 19th CHEF'S MENU

Wild SK mushroom tartlet & marinated kale salad
w/ confit garlic & Asiago vinaigrette

--

Bacon wrapped local pork medallions w/ leek & farro pilaf, roasted 'Our Farm' parsnips & shallot demi glaze

--

Banana chocolate coconut cream pie