

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

APRIL 2nd - FEATURES

Tagliatelle alla Bolognese – rich local beef ragù & shaved Parmigiano,
handmade tagliatelle \$27

Pickled garden chilli & pineapple brined, grilled chicken pizza w/ heirloom tomato sauce,
roasted pineapple & red onion, fior di latte & pickled chillies \$24

Thursday Prix Fixe Dinner Night



3 Course Dinner \$35/pp

APRIL 3rd CHEF'S MENU

Spiced roasted tomato & 'Our Farm' black bean bisque

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Chilli & lime grilled wild BC caught Coho salmon belly tostada w/ coriander crema,
preserved garden salsa roja, organic red cabbage salad & grilled corn tortillas

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Homemade churros w/ dulce de leche