

DINE OUT VANCOUVER

— LUNCH MENU \$32⁵⁰ —

first course

— select one —

Roasted Cauliflower & Cheddar Soup (V)(GF)
torn french bread croutons, chili oil, fresh parsley

Roasted Garlic Caesar Salad (V)(GF)
romaine hearts, crispy capers, caesar dressing,
house-baked croutons, parmesan

Field Greens Salad (V)(GF)
hearty field greens, feta, cucumber, radish,
grape tomatoes, green goddess vinaigrette,
crispy chickpeas, roasted pumpkin seeds

second course

— select one —

Chicken Korma (GF)
coconut korma sauce, marinated chicken thigh,
roasted butternut squash, sautéed kale, spiced basmati rice,
paratha flatbread, cilantro, chopped almonds

Mediterranean Power Bowl
chermoula pearl couscous, kale, spinach, hummus, feta,
grape tomatoes, cucumber, castelvetrano olives, pickled cabbage,
crispy chickpeas, micro cilantro, charred fresno aioli
choice of moroccan chicken, crispy falafel (V) or seared halloumi cheese (V)

Prawn & Scallop Spaghettini
pan-seared scallops and prawns, lobster lemon cream sauce,
parmesan breadcrumbs, fresh parsley, parmesan, garlic baguette

Romesco Chicken (GF)
roasted chicken breast, walnut romesco sauce,
crispy bravas potatoes, broccolini, chermoula,
pumpkin seed dukkah, fresh parsley
option to substitute roasted cauliflower for chicken (V)

third course

— select one —

Caramel Walnut Brownie Bite (V)(GF)
double chocolate brownie, caramel, candied walnuts, vanilla gelato

featured wines

6oz 12²⁵ | 9oz 18²⁵ | Btl 49

Stoneleigh Sauvignon Blanc New Zealand

Campo Viejo 'Reserva' Spain

(V) VEGETARIAN	(GF) GLUTEN FRIENDLY	PRICE DOES NOT INCLUDE TAX OR GRATUITY
(GF) GLUTEN FRIENDLY OPTION - ASK FOR DETAILS		

DINE OUT VANCOUVER

— DINNER MENU \$45 —

first course

— select one —

Roasted Cauliflower & Cheddar Soup (V)(GF)
torn french bread croutons, chili oil, fresh parsley

Italian Meatballs
house-made pork and beef meatballs, pomodoro sauce,
chili, fresh basil, parmesan, garlic baguette

Smoked Mozzarella Arancini (V)
walnut romesco sauce, parmesan, fresh basil

Harissa Roasted Carrots (V)(GF)
garlic tahini labneh, hot honey, chermoula, pumpkin seed dukkah, fresh dill

second course

— select one —

Prawn & Scallop Spaghettini
pan-seared scallops and prawns, lobster lemon cream sauce,
parmesan breadcrumbs, fresh parsley, parmesan, garlic baguette

7oz Creole Sirloin +\$4 (GF)
creole butter, seasonal vegetables, roasted garlic mashed potatoes
upgrade to a 10oz grass-fed ribeye +\$12

Romesco Chicken (GF)
roasted chicken breast, walnut romesco sauce, crispy bravas potatoes,
broccolini, chermoula, pumpkin seed dukkah, fresh parsley
option to substitute roasted cauliflower for chicken (V)

Chicken Korma (GF)
coconut korma sauce, marinated chicken thigh,
roasted butternut squash, sautéed kale, spiced basmati rice,
paratha flatbread, cilantro, chopped almonds

Mediterranean Power Bowl
chermoula pearl couscous, kale, spinach, hummus, feta,
grape tomatoes, cucumber, castelvetrano olives, pickled cabbage,
crispy chickpeas, micro cilantro, charred fresno aioli
choice of moroccan chicken, crispy falafel (V) *or seared halloumi cheese* (V)

third course

— select one —

Carrot Cake (V)
candied walnut streusel crunch, caramel,
cream cheese icing, vanilla whip, mint

Sticky Toffee Pudding (V)
warm date and molasses cake, toffee sauce,
mario's vanilla bean gelato, candied walnuts

Hot Buttered Whisky (V)(GF)
j.p. wiser's 10yr old canadian whisky,
spiced buttered batter, hot water, cinnamon stick • 1.5oz

featured wines

6oz 12²⁵ | 9oz 18²⁵ | Btl 49

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