

Lunch

offered all day

items below are served with fries or mixed greens

substitute Caesar salad, truffled fries or soup -2- add gravy -3- extra dips -0.5-

Beef Dip -16-

sliced angus beef, aged white cheddar, crispy onions, roasted garlic mayonnaise, Vienna bun from The Rolling Pin, au jus

Fish & Chips -14-

two pieces of pacific cod, house-made beer batter, creamy apple cabbage slaw, tartar sauce

Additional piece -4-

The Burger -15-

hand-formed burger with red pepper relish, aged white cheddar, bacon, roasted garlic mayo, lettuce, tomato, onion, pickle, brioche bun from The Rolling Pin

Grilled Vegetable Wrap -13-

eggplant, zucchini, onion, bell pepper, basil pesto, feta

Bacon Mac & Cheese -16-

served with caesar salad

gluten-friendly pasta -2-

Spicy Buffalo Chicken Wrap -15-

crispy chicken, lettuce, tomato, red onion, house-made ranch, blue cheese

substitute gluten-friendly bread -2-

(unfortunately our burger patties do have gluten in them)

Salads

Caesar Salad

romaine, house-made dressing, croutons, parmesan

full order -12- half order -8-

Apple Pecan Salad -17- (GF)

sautéed garlic prawns, mixed greens, apple, candied pecans, cranberries, goat cheese, apple cider vinaigrette

Blue Cheese, Spiced Almond and Hazelnut Salad (GF)

romaine, blue cheese, roasted hazelnut, spiced almonds, house-made ranch dressing

full order -12- half order -8-

Additional

Crispy Brussels Sprouts -4-

Crisp Pork Belly -5-

Slow-Cooked Chicken Breast -8-

Sautéed Garlic Prawns -7-

Split Meals -2-

Starters

offered all day

extra dips -0.5-

Truffled French Fries -8- (GF)

white truffle oil, asiago, lemon, picked thyme

Pork Belly Poutine -11-

hand-cut fries, crispy pork belly, cheese curds from The Farmhouse in Agassiz, gravy, maple syrup

Crispy Chicken Bites -11-

boneless crispy chicken leg in traditional wing flavours
buffalo, salt & cracked pepper, bbq, teriyaki
house-made ranch or blue cheese -0.5-
truffled -2-

Spinach, Artichoke and Mustard Green Dip -11-

Served with fresh fried tortilla chips

Mains

available after 5:00 pm

Slow Cooked Free Range Chicken Breast -27- (GF)

bacon and parmesan risotto,
seasonal vegetables

Surf and Turf -34- (GF)

7 ounce New York steak,
sautéed garlic prawns, smashed new potatoes,
seasonal vegetables, red wine jus

Vegetable Korma -18-

house-made korma sauce, seasonal vegetables, lentil fritters

Pan-Seared Scallops -29-

Crisp pork belly, creamed corn, warm potato salad



Changes to the menu

Beef Dip -16-

sliced angus beef, aged white cheddar, crispy onions, horseradish mayonnaise, Vienna bun from The Rolling Pin, au jus
- Crispy onion rings on the sandwich, roasted garlic mayo is our G Mayo

Sauteed mushrooms in Additional

- off the menu

Crispy Brussels Sprouts added to additional

- 500 ml portion

Sour cream and onion dip

- off the menu

Spinach, Artichoke and Mustard Green Dip -11-

Served with fresh fried tortilla chips

- Made with cream cheese, spinach, artichoke hearts and mizuna

Mushroom Rotini is now off the menu

Free Range Chicken

- Chicken will now come from Sysco, not from Two Rivers

Vegetable Korma

- Korma recipe is in the recipe book for the sauce
- Seasonal veg will depend on what we have, it can be a combination of charred, blanched and roasted veg
- Lentil fritters is bannock recipe with cooked lentils added to it

Pan-Seared Scallop

- This main course will have 2 scallops and 1 3oz portion of pork belly
- Warm potato salad will come from GM and will have ranch, onions, grape tomatoes with it
- Creamed corn will be based on Brent's recipe