

All Seasons Café

Starters

Grilled Flat Bread

Garlic Infused Oil, Herb, Balsamic Reduction
\$6

Roasted Red Pepper Tomato Bisque

Harissa, Sweet Roasted Paquillo Peppers,
Fresh Herbs & Balsamic Reduction
\$5 cup / \$9 bowl *gf

House Marinated Olives

Select Mix of Olives Marinated in House,
Sundried Tomato, Orange & Rosemary
Grilled Flat Bread
\$12

Canadian Artisan Cheese Plate

Seasonal Canadian Cheeses
Pickled Vegetables, House Chutney
Grainy Dijon, Crostinis, Balsamic Reduction
\$16 *gf available
(Add Sliced Prosciutto \$6)

Stacked Caesar Salad

Artisan Romaine Wedges, Crispy Capers,
Grana Padano Cheese, Prosciutto Crisps,
House Made Dressing,
\$12 *gf

Markets Greens

Local Greens, Julienne Vegetables, Gorgonzola
Maple Balsamic Vinaigrette, Roasted Walnuts
\$13 *gf

Tuscan Spiced Vegetable Cakes

Roasted Cauliflower, Zucchini, Eggplant.
Chick Peas, Sundried Tomatoes, Cumin Aoli,
Petite Greens, Shaved Green Apple
\$12

Smoked Tuna Carpaccio

Balsamic Caramelized Onions, Charred Pineapple,
Pickled Cucumbers, Crispy Capers, Pappadums
\$15*gf

Deconstructed Jumbo Prawn Taco

Achoite Marinated Grilled Atlantic Jumbo Prawns
Baked Feta Polenta
Roasted Corn Pico de Gallo
Chimichurri \$18

Kids Menu

Roasted Chicken Breast

Served with Broccolini & Smashed Potatoes
\$12 gf

Cheesy Noodles

Creamy Parmesan Sauce
\$10 gf

Vanilla Bean Ice Cream

Caramel Sauce or Blueberry Compote
\$4

All Seasons Café

Mains

Wild Mushroom & Truffle Risotto

Caramelized Onions & Fennel,
Julienne Piquillo Peppers, Kale, Roasted Tomatoes,
Fresh Herb & Parmesan Reggiano
Finished with Truffle Oil & Parmesan Curls
\$22*gf

Vegetarian NO NOODLE Lasagne

Layers of Grilled Vegetables
Eggplant, Zucchini, Butternut Squash, Red Peppers,
Kale, Ricotta Cheese, Fresh Herbs,
Aromatic White Wine Tomato Sauce
\$22*gf
(Add Garlic Sauteed Jumbo Tiger Prawns \$8)

Oceanwise Pan Seared Atlantic Cod

Coconut Scented Wild Rice,
Market Vegetables, Fresh Carrot Puree,
Fresh Pineapple Pico de Gallo
\$26*gf

San Francisco Cioppino

Oceanwise Atlantic Cod, Atlantic Jumbo Tiger Prawns,
Petite Squid, Chorizo Sausage,
Caramelized Fennel & Onion, Broccolini
Aromatic White Wine Tomato Sauce,
Freshly Diced Roma Tomatoes, Fresh Herbs
\$28*gf

Braised Beef Short Ribs & Gnocchi

Housemade Chive Gnocchi,
Caramelized Fennel & Onions, Kale,
Julienne Piquillo Peppers, Fresh Herbs
White Wine Dijon Cream Sauce
\$24

Pan Seared Lamb Sirloin

Herb & Goat Cheese Roasted Baby Potatoes
Market Vegetables
Chimichuri
\$28 *gf

Yarrow Meadow Farms Duck Breast

Wild Mushroom & Truffle Risotto,
Market Vegetables
Black Currant Demi Glace
\$32 *gf

7oz Natural Beef Striploin

Dauphinoise Potato
Green Beans, Roasted Tomato Garnish,
Shallot Red Wine Demi
\$36 *gf

Chef Baily Smith