



SHARES

BOCCONCINI BREAD \$15.00

baguette bread, melted bocconcini cheese, garlic butter, olive tapenade, roasted tomatoes

BURRATA & TAPENADE \$25.00

fresh burrata cheese, olive tapenade, roasted cherry tomatoes, arugula, warm baguette

CHARCUTERIE BOARD \$32.00

locally sourced cold cut meats & cheeses, pickles, condiments, nuts, bread & crackers

DUCK RILLETTES \$20.00

braised duck thigh pate, pickled vegetables, roasted garlic crostinis

DEVEILED EGGS \$12.00

bacon, chives, dijon mustard, parprika

SHUCKED OYSTERS \$ MP

order of 6, ask for today's fresh selection

OYSTERS ROCKERFELLER \$24.00

baked oysters, spinach, cream, white wine, garlic, asiago & parmesan, bread crumbs

TAMARI SUSHI BITES \$20.00

*two spicy tuna with avocado & wasabi mayo
two salmon with crab & spicy mayo
two cream cheese, tuna & unagi sauce*

TAPAS

ALBONDIGAS \$18.00

pork & beef meatballs, wild mushroom cream, scallions, house bread

GAMBAS AL AJILLO \$20.00

chorizo sausage, prawns, cajun garlic butter, tomato, peppers, mixed cheese, house bread

PINCHO RIBS \$18.00

half rack braised babyback pork ribs, signature sauce glaze, scallions

MAINS

PORK BELLY \$22.00

crispy pork belly, bourbon baked beans, cabbage slaw, house bread

THINGS ON TOAST \$20.00

trio of toast creations, smoked salmon & caper, tomato bruschetta & feta, mushroom & herb

27 LOUNGE ROLL \$19.00

salmon, bbq unagi, avocado, cucumber, peppers, sesame, wasabi tobiko, black rice

VOLCANO ROLL \$19.00

salmon, raw ahi tuna, cucumber, avocado, sweet chili, scallions, tempura, black rice

FLATBREAD PIZZAS \$22.00EA

- smoked salmon, pickled onions, capers, brie cheese, horseradish aioli, arugula*
- blistered tomatoes, blue cheese, candied walnuts, balsamic drizzle, arugula*
- wild mushroom, sundried tomato, salt spring island herb goat cheese, arugula*