

Drink

cold drinks

ITALIAN SODA	\$3
(ask about our flavours!)	
LEMONADE	\$3
ORANGE JUICE	
CRANBERRY JUICE	
GRAPEFRUIT JUICE	
KOMBUCHA	\$5
brewed in house!	
(regular or flavoured)	
SODA with Lemon	\$2
SODA with Mint	
SODA with Blueberries	
1L SODA Carafe	\$4

hot drinks

COFFEE PRESS	small \$4
	for 2 \$6
LOOSE TEA PRESS	small \$4
	for 2 \$6
HOT CHOCOLATE	\$3
MATCHA MILK TEA	\$3

TAPS

414ml glass

\$6

LOCAL CRAFT BEER

Phillips - Analogue78 **KOLSCH**

Hoyne - **DARK MATTER**

Hoyne - Down Easy **PALE ALE**

Driftwood - Fat Tug **IPA**

Phillips - Longboat **PORTER**

Hoyne - **PILSNER**

and **Mayne Island's** own:

Dutch Girl **BLONDE**

GF = gluten friendly
V = vegetarian

Eat

Paella GF	\$16
• a Spanish classic; shrimp, chorizo, chicken, peppers, onions, and garlic, with saffron rice. Our most popular dish!	
Butter Chicken	\$16
• or Butter Cauliflower V	
• butter curry sauce, red peppers, onions, and either chicken or cauliflower with a scoop of rice and pea shoots.	
• served with our house-made pita	
Hummus Magnificus!	\$16
• chicken, bacon, kale, copious garlic, red onion, tomato, olives and spices on a bed of warm house-recipe hummus, piled high with fresh herbs	
• served with our house-made pita	
Thai Chili Chicken GF	\$16
• sweet and mildly spicy sauteed chicken with cashews, red pepper, onions, garlic, sesame and fresh basil	
• served with turmeric rice and a shoots salad	
Bombay Potatoes 🌶️ GF	\$14
• a heaping bowl of sauteed potatoes, peas and your choice of protein in a SPICY curry, topped with cilantro and a dollop of yogurt to cool the fire	
choose: chicken, shrimp or chorizo	
Super Mondo Salad GF	\$17
• Beneath our secret creamy balsamic dressing lurks a behemoth of gargantuan proportions: caprese style greens, tomatoes, bocconcini, and fresh basil, with heaps of chicken, avocado, chick peas, and an egg. Underestimate this beast at your peril.	
Chicken Stir-Fry 炒	\$15
• or Cauliflower Stir-Fry 炒 V	
• Chicken or cauliflower stir-fried with mushrooms and broccoli in a light hoisin sauce with garlic and onions, served with our perfect turmeric rice	
Mixed Legume Salad GF V	\$14
• chick peas, black beans, lentils, tomatoes, red pepper, onion and avocado on a bed of spinach and arugula, with a lime vinaigrette	
• add chicken or shrimp for \$4	
Fusion Board	\$23
• selections from our favourite Charcuterie Meats and Cheeses, combined for a fabulously indulgent meal for one or to share with the table	
• served with our house-made bread and some sweet and crunchy local gems	