

## COLD DRINKS

**GINGER BEER** (non alc.) \$5  
groove recipe, made in-house with organic cane sugar, lemons, Thai chili and massive quantities of fresh ginger.

**ITALIAN SODA** \$3

**JUICE** \$3  
Lemonade  
Orange Juice  
Cranberry Juice  
Grapefruit Juice

**SODA** with Lemon or Mint \$2

## HOT DRINKS

**COFFEE PRESS** small \$4  
for 2 \$6

**LOOSE TEA PRESS** small \$4  
for 2 \$6

**HOT CHOCOLATE** \$3  
**MATCHA MILK TEA** \$3

## BAR

### **CRAFT BEER**

Glorious Draught! - \$6 /414ml

### **WINE**

House Red / White  
\$7/6oz glass - \$24/bottle

Kettle Valley - Malbec  
Pentage - Pinot Gris  
\$10/6oz glass - \$36/bottle

-additional bottle selection at the bar

### **PROSECCO**

single serve: \$11 or bottle: \$40

**PORT** Taylor Fladgate: \$11/4oz.

### **SPECIALTY SPIRITS**

Gin, Rum, Tequila and Scotches from \$8/ounce

### **MAYNE MULE** \$9

our house-made ginger beer with muddled mint, citrus and gin  
caution: *may induce contentment*

## **STARTERS, SNACKS and SHARES**

**SOUP DU JOUR** *gf v*  
finely crafted soups made in-house from scratch, usually vegetarian, always phenomenal  
cup \$4 bowl \$7

**SAUTEED BABY POTATOES** *gf v* \$7  
our famous stove-top fried potatoes, served with a side of tzatziki for dipping

**BALSAMIC GLAZED BEETS** *gf v* \$9  
back by popular demand! pan-seared and caramelized beets topped with goat cheese, spicy pumpkin seeds and a balsamic glaze

**SHRIMP CEVICHE** *gf* \$11  
a fresh salad of avocado, tomato, cucumber, red onion, cilantro, lime and shrimp served with tortilla chips

**HUMMUS and PITA** *v* \$8  
a warm cup of our house-recipe Lebanese style hummus, with olives and a side of our house-rolled pita bread for dipping

**SPINACH SALAD** *gf v* \$8  
our house-made ranch style dressing on spinach with blueberries, sunflower seeds, red onion and feta

**MIXED GREENS SALAD** *gf v* \$7  
a simple starter with herbs, garden shoots, radish and fresh greens tossed in an oregano vinaigrette

**MEDITERRANEAN PLATTER** \$23  
high quality selections from our favourite local charcuterie meats and cheeses plus some sweet and crunchy delights, served with our house-made bread, our house-recipe hummus and a side of spicy ajvar. A fabulously indulgent meal for one, or to share with the table.