

COLD DRINKS

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

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 LEAF TEA small \$4
for 2 \$6

HOT CHOCOLATE \$3

MATCHA MILK TEA \$3

BAR

please visit our bar for
a nice selection of:

CRAFT BEER

WINE
by the glass or bottle

PROSECCO and **PORT**

SPECIALTY SPIRITS

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

BRANDY SHRIMP ^{gf} \$9
last season's most ordered tapas:
shrimp sauteed in lemon-butter and spices,
with a dash of brandy

SPINACH SALAD ^{gf v} \$8
simple and summery, with blueberries,
sunflower seeds, and goat cheese
with our house-made ranch style dressing

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

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.

