PLEASE DISCUSS ALL ALLERGIES & DIETARY RESTRICTIONS WITH YOUR SERVER

APPETIZERS

CALAMARI • lightly fried, black pepper & lime dust, capers, basil remoulade 15

SEARED SCALLOPS • carrot bourbon butter cream, maple balsamic

GNOCCHI • duck confit, duck jus, Maritime Gourmet mushrooms, Grana Padano 16

ROASTED BONE MARROW • mushroom duxelles, pine nut lemon crumble, parsley & shallot salad, grilled sourdough 18

STEAK TARTARE • atlantic beef tenderloin, horseradish truffle aioli, parsley pesto, pickled shallot, S&V chips 18

FRIED BRUSSELS SPROUT "CAESAR" • house smoked bacon, Grana Padano, bacon fat garlic herb crumble, garlic black pepper dressing 14

BEET & APPLE SALAD • black pepper crusted goat cheese, lettuces, maple cider vinaigrette, pumpkin seed granola 13

TO SHARE

OYSTERS
dozzen for 30/half dozen for 21

CHEESE • local & imported 3oz - 19/ 5oz - 28 cheeses, candied nuts, house preserves & crostini

CHARCUTERIE • with pickles, maple candied onion, house fermented mustard & crostini 27

WARM OLIVES & CHORIZO • preserved lemon 9

TOMATO & MOZZA CROSTINI • toasted sourdough, tomato balsamic jam, sunflower seeds, basil chutney 12

MUSSELS • local cider, pork belly, shallots, garlic butter 15

WE STRIVE TO SUPPORT OUR LOCAL COMMUNITY

AFISHIONADO FISHMONGERS
MARTOCK GLEN FARMS
FOUR SEASONS FARM
FISHERMAN'S SEAFOOD MARKET
ATLANTIC BEEF
KONRAD'S SPECIALTY FOOD
MARITIME GOURMET MUSHROOMS
JAVA BLEND COFFEE ROASTERS
RATINAUD
BLUE HARBOUR CHEESE

SUNDAY - THURSDAY PRIX FIXE MENU
$49 - ASK YOUR SERVER FOR DETAILS

TO SHARE

STEAK FRITES • Atlantic Beef teres major, sautéed mushrooms & onions 29

BRASSERIE BURGER • in house ground beef patty, beer cheese sauce, pickles, onion jam, bacon, fermented mustard, frites 19

HOUSE PASTA • spaghettini, rosé vodka sauce, roasted tomato, truffle ricotta, basil, toasted pine nut crumb 27

FRESH FISH • always sustainable, procured from our local fishmonger market

COQ AU VIN • red wine bacon jus, brown butter carrots, baby potato, Maritime Gourmet mushrooms 28

DUCK • dry aged duck breast, herb & garlic whipped potato, port duck jus, seasonal veg 32

BRAISED LAMB SHANK • beer braised, herb & garlic mashed potato, roasted squash & carrots 30

OUR CHEF LOVES PREPARING CUSTOM PLANT-BASED CUISINE. ASK YOUR SERVER.