



Serving lunch Tuesday to Friday from 11am to 3pm

Lunch Bistro

Mixed greens Salad

Fresh crisp mixed greens and garden vegetables,
served with our house dressing

\$9.50

With Tarragon chicken add \$3

Fresh Kale Salad

Julienned kale with toasted almonds, sweet dried fruit, red onion and chèvre, drizzled with our house
dressing

\$12

With Tarragon chicken add \$3

Risotto Balls (5)

Savoury cheese laced risotto balls crusted in panko and fried to crispy perfection,
with our sambal and garlic aioli

\$11.25

Vegan chili

Zesty TVP and mixed bean chili topped with nutritional yeast,
with a slice of toasted bread

\$8

All plates on this page come with your choice of side

Pulled Porketta

Melt-in-your-mouth slow roasted spiced pork and tomatoes on a fresh hand-made bun, with a greens & almond pesto, Jalapeno Havarti and house aioli
\$12.50

Sesame Buffalo Chicken

Crispy fried sesame chicken pieces served in a spicy parmesan "buffalo" sauce
\$12.50

Fish taco

Panko encrusted Manitoulin farmed trout, motley slaw and pickle aioli, wrapped in white corn tortillas
\$12.50

Smoked Almond and Chickpea Taco

A mixture of smoky toasted almond and chickpea salad with carrot and beet slaw, black bean puree, cilantro and lime veganaise and sweet pickled cucumber. Wrapped in white corn tortillas
\$12.50

Open faced Halloumi sandwich

Warm naan bread layered with black bean puree, sauteed garden vegetables and grilled Halloumi cheese dusted with our house spice
\$12.50

The Trifecta

A blend of Double smoked cheddar, Jalapeno Havarti and Mozzarella, melted between two slices of grilled light Rye
\$12.50
Add Bacon for \$2

Sides

Risotto balls (2)
Soup of the day
Fresh fries
Mixed greens
Motley slaw
Add Buffalo Chicken for \$4

Ask your server about our fresh homemade desserts by Nicole