

3 course menu: \$65 PP + tax & grat

The 3-course menu is intended for one person and cannot be shared between two people

STARTERS

Seared Steak Medallions

Char-grilled steak medallions, finished with vibrant chimichurri, shaved radish, and crisp shallots.

Wine Pairing: Meritage 2022, Mission Hill Family Estate, Okanagan Valley, BC, VQA. 6oz \$16

Sour Cherry BBQ Chicken Wings (GF)

Crispy wings tossed in housemade sour cherry BBQ sauce, lime jalapeño ranch & celery.

Wine Pairing: Pinot Noir 2023 Blue Grouse, Vineyards, Cowichan Valley, BC, Vancouver Island, VQA. 6oz \$20

Stuffed Portebella Mushroom (VG)

Roasted Portobello mushrooms filled with seasoned Plant-based ground, basil Pistu, and finished with a rich vegan cheese melt.

Wine Pairing: Veneto Passimento Rosso 2022, "Romeo & Juliet" Pasqua, Veneto, I.G.T., Italy. 6oz \$13

MAINS

Sailor's Yarn

Our Signature Dish

House made fettuccine with tender ocean fish fillet, seared scallops, prawns, ripened tomatoes, crispy bacon, and golden breadcrumbs, served in creamy white wine, sour cream sauce. (*Smaller than our menu portion)

Wine Pairing: Chardonnay 2022, Cedar Creek Estate Winery, Okanagan Valley, VQA. 6oz \$16.25

Honey Glazed Crispy Pork Belly

Pan-seared, sea salt & honey glazed then baked to finish. Served over fragrant jasmine rice with steamed carrots & broccolini.

Wine Pairing: Riesling 2024, Cedar Creek Estate Winery, Okanagan Valley, BC, VQA. 6oz \$16

Cauliflower Steak & Greens (VG)

Crispy cauliflower with garlic, lemon, and herbs. Served with braised lentils, sautéed greens, and a zesty vegan lime-jalapeño sauce.

Wine Paring: Vouvray 2022, Champalou, France. 6oz \$24

DESSERTS

Lemon Tart

Graham cracker crust, cream chantilly & dehydrated lime.

Raspberry Prosecco Sorbet (VG)

Raspberry sorbet served inside a hollowed fresh lemon, finished with a splash of Prosecco, a sprig of fresh mint, delicate citrus zest and Maldon Sea Salt