



LITTLE PLATES

- ASIAN BBQ PORK RIBS** GF 18
HALF RACK OF TENDER RIBS WITH ASIAN BBQ SAUCE
SERVED WITH SESAME GINGER SLAW
- BAKED FETA** GFR 16
FETA, GREEN AND BLACK OLIVES, FRESH THYME, BASIL,
CHERRY TOMATOES, OLIVE OIL, LOCAL HONEY
SERVED WITH CRUSTY BREAD
- ISLAND CORN CHOWDER** GF CUP 8 BOWL 14
CREAMY VEGETARIAN CORN AND POTATO CHOWDER
SERVED WITH A BISCUIT
- SEAFOOD CHOWDER** GF CUP 12 BOWL 17
CREAMY POTATO CHOWDER BRIMMING WITH A
VARIETY OF SEAFOOD
SERVED WITH A BISCUIT

FLATBREADS GFR

- GREEK VEGGIE** 18
PESTO, SPINACH, PICKLED ARTICHOKE, RED PEPPERS, TOMATOES, RED ONIONS, FETA, WHITE CHEDDAR
- BBQ CHICKEN** 19
CHIPOTLE BBQ SAUCE, BACON, WHITE CHEDDAR, SAUTEED RED ONIONS, HERBS
- SICILIAN** 17
TOMATO SAUCE, ITALIAN SAUSAGE, PROSCIUTTO, ROASTED RED PEPPER, CHOPPED FRESH BASIL, MOZZARELLA

BIG PLATES

- SMOKED SALMON BAGEL** 22
ATLANTIC SALMON, DILL CAPER
CREAM CHEESE, RED ONION,
LETTUCE, TOMATO
SERVED WITH GARDEN SALAD
- BURGER** GFR 21
LETTUCE, TOMATO, ONION, BACON,
AGED CHEDDAR, TOMATO JAM,
CHIPOTLE GREEN PICKLE MAYO
GARDEN SALAD OR PATATAS BRAVAS
- FISH TACO** 20
HADDOCK, PINEAPPLE SALSA, TACO
SAUCE, MOZZARELLA, CHEDDAR
SERVED WITH GARDEN SALAD
- BEEF POT PIE** 22
BRAISED CHUCK ROAST WITH
MASHED POTATOES
TOPPED WITH A FLAKEY CRUST

- BUTTER CHICKEN** GFR 20
TRADITIONAL CURRY SAUCE
SERVED WITH BASMATI RICE,
PAPPADUM, NAAN, VEGETABLES
- CHICKEN PARMESAN PANINI** 17
CHICKEN, ITALIAN HAM, WHITE
CHEDDAR, PESTO,
TOMATO SAUCE, PARMESAN
SERVED WITH GARDEN SALAD
- STEAK SANDWICH** 27
6OZ SIRLOIN WITH MUSHROOMS,
ONIONS, PEPPERCORN SAUCE
SERVED WITH VEGETABLES AND
PATATAS BRAVAS
- THAI CURRY VEGETABLES** GF 20
RICE NOODLES WITH A
VEGAN COCONUT CURRY SAUCE
AND PAPPADUM

SHAREABLES

- MEZZA PLATE** GFR 16
SPANISH HUMMUS, FALAFEL, NAAN, PAPPADUM,
TOMATO CUCUMBER SALAD, OLIVES
- DALI NACHOS** GF (ADD CHICKEN 4.5) 22
CHORIZO, OLIVES, SWEET PEPPERS, JALAPENOS,
ONIONS, CHEESE BLEND, ENCHILADA SAUCE
SERVED WITH SALSA AND SOUR CREAM
- CHARCUTERIE BOARD** GFR 35
VARIETY OF MEATS, CHEESES, PICKLED VEGETABLES,
TOMATO JAM, OLIVES
SERVED WITH BAGUETTE AND FOCACCIA
- ISLAND MUSSELS** GFR 16
STEAMED IN WHITE WINE, GARLIC, LEMON, THYME
- SPINACH & ARTICHOKE DIP** 18
SERVED WITH BAGUETTE AND NAAN

SALADS

- APPLE & GOAT CHEESE** GF 16
SPICED WALNUTS, GREENS,
MAPLE VINAIGRETTE
- CAESAR** GFR 15
PANCETTA AND CROUTONS
- GARDEN** GF 13
MIXED GREENS, GARDEN
VEGETABLES,
HONEY-SAGE VINAIGRETTE
- GREEK** GF 16
ROMAINE, KALAMATA OLIVES, RED
ONION, CUCUMBER, TOMATO, FETA,
GREEK ARTICHOKE VINAIGRETTE
- ADD **SMOKED SALMON** 9
- ADD **CHICKEN** 5

GFR – GLUTEN FREE ON REQUEST \$3
GF – GLUTEN FREE



HOUSE WINE

WHITE	5 oz	½ L	LITRE	RED	5 oz	½ L	LITRE
KLEINE ZALZE CHARDONNAY	8.50	25	49	KLEINE ZALZE CABERNET SAUVIGNON	8.50	28	55
MEZZACORONA PINOT GRIGIO	9.50	30	59	MCGUIGAN 'THE PLAN' SHIRAZ	9.50	27	54
VILLA MARIA SAUVIGNON BLANC	10.50	38	76	TRUMPETER MALBEC	10.50	38	76

BOTTLES

ROSE	BTL	SPARKLING	BTL
B & G PASSPORT, FRANCE	43	HOLA BRUT CAVA, SPAIN	50
RED		WHITE	
MARQUIS DE CACERES RESERVA, SPAIN	71	MARQUES DE VIZHOJA TORRE LA MOREIRA ALBARINO	60
SEVEN DEADLY SINS ZINFANDEL, CALIFORNIA	65	THIRTY BENCH REISLING, CANADA	52
JOST GREAT BIG FRIGGIN RED BLEND, CANADA	47	MER SOLEIL SILVER CHARDONNAY, CALIFORNIA	75

SPIRITS 1 oz

BOMBAY SAPPHIRE GIN	5.75	CLUB RYE WHISKEY	5.75
BLUE LOBSTER VODKA	5.75	MAKER'S MARK	8.00
GREY GOOSE	9.00	BULLEIT BOURBON	8.25
CAPTAIN MORGAN RUM WHITE OR DARK	5.75	BALLANTINE'S SCOTCH	8.00
CAPTAIN MORGAN SPICED	6.50	JAMESON'S IRISH WHISKEY	6.50
CROWN ROYAL	6.50	BOWMORE 12 YEAR SCOTCH	11.50

DRAUGHT BEER

UPSTREET	80 BOB RED ALE, WHITE NOIZE IPA, COMMONS PILSNER	8.00
LONE OAK	FIXED LINK PILSNER, YANKEE GALE APA	8.00
MOLSON	COORS LIGHT, HEINEKEN, FINE CO. RADLER	8.00

BEER AND COOLERS

LONE OAK	HOLLYWOOD IPA	473 ml can	9.00
PEI BREWING CO.	BLUEBERRY ALE, 1772	473 ml can	9.00
COLLIDING TIDES	GIN OR VODKA, ROTATIONAL FLAVOURS	355 ml can	7.00
LITTLE PIG CIDERY	DRY CIDER	375 ml btl	8.00
REWIND	ROTATIONAL FLAVOURS	355 ml can	7.00
GUINNESS		473 ml can	9.00
GLUTENBERG GLUTEN-FREE		473 ml can	9.00
COORS LIGHT		341 ml btl	5.75
MOOSEHEAD LIGHT		341 ml btl	5.75
ALPINE		343 ml btl	5.75
UPSTREET	RHUBY SOCIAL, BLUE MEANIE	473 ml btl	9.00

NON – ALCOHOLIC

PEPSI, DIET PEPSI, 7UP, GINGER ALE, SODA WATER, TONIC WATER	3.25
UPSTREET NON-ALCOHOLIC BEER (0.4%)	7.50
PERRIER	5.00
COFFEE OR TEA	3.25
CAPPUCCINO	4.00
FRENCH VANILLA COFFEE, LATTE	4.25
HOT CHOCOLATE WITH WHIPPED CREAM	4.50
ORANGE OR APPLE JUICE BOTTLE	4.00
GINGER BEER	6.00
VIRGIN COCKTAIL	8.00
FIJI	4.00
SAN PELLEGRINO 750ML/500ML	8.00/4.00

