SOUPS
includes home-baked garlic roll

Soup of the Day
ask about our daily special  3.50

Cream of Wild Mushroom
with fresh wild mushrooms  4.50

French Onion
beef broth, caramelised onion, crutini with mozzarella  5.00

SANDWICHES
includes your choice of garden salad, mixed fresh fruit, or baked potato chips

Curry Turkey Wrap
smoked turkey, mozzarella, black olives & curried mayo in a spinach wrap  7.50

Chicken Salad Croissant
house-made chicken salad with lettuce & tomato on a warm, flaky croissant  8.50

Turkey Club
roasted turkey breast, bacon, lettuce, avocado & tomato on baguette with aioli  8.50

Reuben
corned beef, melted swiss, sauerkraut & thousand island on marbled rye  7.50

Pulled Pork
with tangy barbecue sauce on an onion knot  8.50

SIDES
French Fries with Aioli  3.50
Sweet Potato Fries  4.50
Collard Greens  3.50
Chipotle Mashed Potatoes  4.50
Twice Baked Beans  1.50
Pesto Pasta Salad  1.50
House Baked Roll  1.50

DESSERT
Tiramisu  5.50
Cheesecake with Berries  5.50
Crème Caramel  5.00
Blackberry Pie  4.50
Red Velvet Cake  4.50

DRINKS
Soda Water  1.50
Bottled Mineral Water  2.50
Flavoured milk  1.50
Fresh Juice  3.50
Organic Tea  1.50
Premium Loose-Leaf Tea  1.50

OUR MISSION
We believe in supporting the community, and we’d love to hear your feedback on how we can keep improving our service. We appreciate your patronage!
STEWARDS

see the specials board for more choices

Honey Glazed Onion Rings
sweet onions, deep fried in beer batter, glazed with thyme honey 6.50

Smoked Chicken Quesadilla
with caramelised onions, roasted guacamole, salsa & chipotle 8.50

Ancho Chile Prawn Tacos
with mango salsa, jalapeno-lime crème fraîche, guacamole & shredded cabbage 8.50

Hummus Plate
house-made hummus, carrot sticks, cucumber rounds, fresh raddish & toasted pita 7.50

Fried Calamari
with house-made marinara and seasonal salad greens 8.50

Antipasto Platter
fresh mozzarella, heirloom tomatoes, fresh basil, egg, prosciutto, and balsamic vinaigrette 9.50

Grilled Artichoke
with sliced baguette & garlic aioli 8.00

BOWLS
served with jasmine or brown rice

Bowl of the Day 5.50

Teriyaki Chicken Bowl 6.00

Sweet and Sour Pork Bowl 6.00

SALADS
includes home-baked garlic roll

House Special Salad
with greens, olives, green & red peppers, onions, cucumbers & tomato in orange miso vinaigrette 6.50

Cranberry Chicken Salad
with romaine, grilled chicken breast, cranberries & satsumi orange slices in spicy curry dressing 12.50

Apple & Butterleaf Lettuce Salad
with strawberries, candied pecans & gorgonzola in poppy seed dressing 9.50

Sesame Seared Ahi Tuna Salad
with field greens, cucumber, carrots, tomatoes & crispy onion rings in miso-wasabi dressing 13.50

WRAPS

Hummus Pita Wrap
chopped greens, avocado, olives, tomatoes & cucumbers with house-made hummus 7.50

Prawn Cilantro Wrap
prawns, avocado, mixed greens, salsa, cilantro & mayo on a sun-dried tomato tortilla 8.50

Veggie Wrap
roasted vegetables with curry mayo, crisp lettuce, tomatoes & sprouts in a spinach tortilla wrap 7.50

ENTREES
includes garden salad or caesar salad

House Roasted Turkey Club
with bacon, smoked mozzarella, avocado, heirloom tomatoes & aioli on focaccia 9.50

Microbrew Battered Halibut
with sweet potato fries, house-made slaw and tartar sauce 13.50

Braised Boneless Short Ribs
with garlic mashed potatoes, sautéed broccolini, gremolata & chipotle aioli 16.50

Grilled Pork Tenderloin
with steamed jasmine rice, red Thai curry glaze & coriander emulsion 15.50

Pistachio Crusted Salmon
with fresh berry salsa, wild rice, potato cake and sautéed snap peas 15.50

Lobster Macaroni and Cheese
bay shrimp and chunks of Maine lobster baked with gruyere, cheddar, and cotija cheese 17.50

New York Strip Steak
The king of steaks, dry-aged in-house. Seasoned with our house blend of herbs and spices 19.50

Ancho Chile Chicken Breast
Pan-seared chile dusted boneless, free-range chicken breast. Served with grapefruit and orange wedges spiked with julienned jicama and red onion 18.50