

# HOME BLOCK

## TERROIR TO TABLE

### SOUL SUNDAY

#### HOUSEMADE PASTRIES & DOUGHNUTS

ask about today's selection

#### SMASHED AVOCADO ON TOAST 15

scrambled egg, dukka, Calabrian chili

#### CREPELLE 18

stuffed with spicy Italian sausage & ricotta,  
baked with tomato & pecorino

#### WEDGE SALAD 16

blue cheese ranch, bacon, crispy onions,  
pomegranates & walnuts

#### ROAST RUTABAGA SOUP 12

carrot, honey whipped crème fraîche, dukkah

#### FRIED SMOKED MOZZARELLA 22

rocket, raddichio, citrus, green olives &  
calabrian chili

#### HAND CUT FRIES 10

curried ketchup

#### CRISPY SQUID 16

chili jam & crème fraîche

#### HUMMUS & FLATBREAD 12

ricotta, za'atar, pomegranate, mint

#### ROAST SIRLOIN OF BEEF 32

yorkshire pudding, roast potatoes,  
brussel sprouts, rainbow carrots,  
peppercorn sauce & horseradish

#### FOIE GRAS 28

sweetcorn pancake, mushrooms & red wine  
*add fried egg 2.5*

#### PAPPARDELLE 24

hunter style red wine ragu, poached egg,  
fried herbs & pecorino  
or

cacio e pepe & a poached egg

#### GREEN CHICKPEA FRITTERS 23

wood grilled yams, sour cream, pickled chili,  
za'atar & mint

#### ATLANTIC COD A LA PLANCHA 28

spinach, poached egg

#### GRILLED HERITAGE PORK LOIN 32

asparagus, fried egg, apple & sage

#### HOME BLOCK MIMOSA 11

home block sparkling brut, fresh squeezed orange juice

#### BEER & CIDER

Vice & Virtue, 'rotating tap', BC 8.75

Pilsner Urquell, Czech Republic 7.5

Peroni, Lager, Italy 6.5

Nomad Cider, Traditional Dry, Summerland, BC 15

#### ZERO-PROOF

Phillips Cola 5.5

Phillips Ginger Ale 5.5

Fentiman's Ginger Beer 6.5

apple, grape, or black cherry juice 4.5



*In the vineyard at CedarCreek Estate Winery*