

LUNCH

TO START

FRESH OYSTERS <i>House Smoked Chipotle 'Mignonette'</i>	3.5 ea.
ASPARAGUS & BEECH MUSHROOM BROTH <i>White Bean, Tarragon</i>	6/9
DRIVEVIEW LAMB CAMPAGNOLA PATÉ <i>Huckleberry Gastrique</i>	15
GREEN SALAD <i>Rhubarb Vinaigrette, Toasted Sunflower Seeds</i>	11
BROXBURN TOMATO SALAD <i>Fairwinds Farm Ricotta, Highwood Crossing Canola Oil</i>	12
RED LENTIL HUMMUS <i>Red Fife Wheat Flatbread, Roasted Garlic</i>	12
FAIRWINDS FARM FETA & EGGPLANT BRUSCHETTA <i>Toasted Walnuts, Maple Syrup</i>	12
FISH & GAME PLATTER <i>Native Candied Trout, Duck Rilletes, Walleye Roll Mop</i> <i>Salt Cured Bison, Pork & Game Terrine, Grilled Apple & Turnip Relish, Pickled Egg</i> <i>House Made Crackers (serves 2)</i>	21

WOOD FIRED RUSTIC FLATBREADS & SANDWICHES

CUNNINGHAM'S SMOKED TROUT FLATBREAD <i>Goat Cheese, Pickled Onion</i>	18
OKANAGAN PEAR & GORGONZOLA CHEESE FLATBREAD <i>Hanninen Farm Hazelnuts</i>	17
WILD BOAR CHORIZO & ROAST PEPPER FLATBREAD <i>Sylvan Star Gouda</i>	17
OLSON'S BISON BURGER <i>Crabapple Jelly, Saskatoon Berries, Brie, Bacon, Roast Potato</i>	19
HOUSE SMOKED BISON REUBEN <i>House Cured Sauerkraut, Rye Ciabatta, Chevre Noir</i>	17
BROEK FARMS SLOW ROAST PORK BELLY <i>Focaccia, Watercress, Rhubarb Gazpacho</i>	19

WOOD FIRED OVEN & WOOD FIRED GRILL

PACIFIC WILD SPRING SALMON <i>Cold Pressed Canola Potatoes, Creamed Maitake Mushrooms</i>	28
BEECH MUSHROOM & BARLEY RISOTTO <i>Kale, Golden Tomato Vinaigrette</i>	18
WOOD GRILLED BOAR FLANK STEAK <i>Cauliflower, Asparagus, Moonstruck Blue Cheese</i>	19
ALBACORE TUNA TATAKE <i>Pickled Fennel, Puffed Wild Rice, Tatsoi, Dashi Broth</i>	18
SUNWORKS FARM CHICKEN SKEWER <i>Poplar Bluff Potato Cake, Smoked Chili Sauce</i>	24

RIVER CAFÉ

PRINCE'S ISLAND PARK

Supporting regional and local purveyors, farmers and coastal fishermen
practising responsible stewardship of the land, rivers and sea.



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