



ROCKWAY
VINEYARDS

STARTERS

SOUP DU JOUR \$8

APPLE MAPLE WALNUT BAKED BRIE \$18

DOUBLE CREAM BRIE, MAPLE ROASTED APPLES, SPICED
APPLE COMPOTE, TOASTED WALNUTS, CROSTINI

HARVEST SALAD Sm \$8 | Lg \$14

FIELD GREENS, CANDIED PUMPKIN SEEDS, ROOT
VEGETABLE CRISPS, CRUMBLed SHARP CHEDDAR, SHAVED
RADISH, VIDAL VINAIGRETTE

Add Chicken or Shrimp \$6

TEMPURA SHRIMP \$14

CHILI LIME DIP – MANGO AND NAPA CABBAGE SLAW – LIME
AND FRESH HERBS

CHEESE AND CHARCUTERIE FOR TWO \$30

PERSONAL SIZE CHARCUTERIE \$18

CURED MEATS AND LOCAL CHEESES, HOUSE MADE
PICKLES AND PRESERVES, CROSTINI

ENTRÉES

SAVOURY PIES \$18

OPTION 1: STEAK AND MUSHROOM

OPTION 2: SWEET POTATO AND LENTIL CURRY

SERVED WITH FRIES OR SIDE SALAD

FISH AND CHIPS \$20

BEER BATTERED HADDOCK, COLESLAW, TARTAR SAUCE,
FRIES

ROASTED VEGETABLE LINGUINI \$18

GARLIC SPINACH, MIXED FOREST MUSHROOMS, ROASTED
VEGETABLE RAGU, GRANA PADANO,
GARLIC BREAD

Add Chicken or Shrimp \$6

BACON WRAPPED CHICKEN SUPREME \$28

ROASTED MUSHROOMS, TRUFFLE CREAM SAUCE, CRISPY
FINGERLING POTATOES, SEASONAL VEGETABLES

APPLE GLAZED PORK CHOP \$30

HERB-BRINED PORK LOIN, ROASTED ROOT VEGETABLE
SUCCOTASH, APPLE SALSA

AAA TENDERLOIN STEAK \$47

GARLIC CHEDDAR MASH, SYRAH DEMI-GLACE, HERB
COMPOUND BUTTER, SEASONAL VEGETABLES

ALL DAY BREAKFAST \$12

TWO EGGS, SEASONED HOME FRIES, TOAST, CHOICE OF
PEAMEAL, BACON, OR SAUSAGE

DESSERTS

MAPLE CARROT CAKE \$10

SPICED CARROT PURÉE, TOASTED PECANS, MAPLE CREAM
CHEESE ICING

CARAMEL CHOCOLATE MOUSSE \$10

DULCE DE LECHE, CRACKED SUGAR PRALINE, DARK
CHOCOLATE BISCUIT