COAL HARBOUR BAR

All Day Bar Menu | 11:30 am - 11:30 pm

To Share

VEGETABLE CRUDITE | 19 (VF)
Crisp Vegetables, Yuzu Hummus, Vegan Herb Ranch, Raincoast Crisps

BAKED LOCAL BRIE | 23
Compressed Seasonal Fruits, Golden Raisin & Cranberry, Candied Pecans, Toasted Artisan Sourdough

CRUDO | MP
Daily Catch, Seasonal Accompaniments
- Ask your server for details

BURRATA SALAD | 29
Marinated Zucchini, Agostino Anchovies, Grilled Focaccia, Aged Balsamic

SHRIMP GYOZA | 21
Ponzu & Chili Crisps

ITALIAN FLATBREAD | 28
Roasted Tomato Sauce, Peppers, Mozzarella, Mortadella, Basil, Aged Balsamic
**GF / VF Options Available*

ARTICHOKE & CREMINI MUSHROOM FLATBREAD | 26
Roasted Garlic, Spinach, Feta Cheese
**GF / VF Options Available*

OCEAN WISE SPICY PRAWN TACOS (3) | 27 (G)
Selva Prawns, Corn Tortilla, Pickled Onions, Chilli Emulsion, Salsa Verde, Gremolata
***ADD** | Taco | 8*

CHEESE & CHARCUTERIE | 36
Two Rivers & Golden Ears Artisan's Selection, Fruit & Nut Crisps, Apricot Compôte

Mains

CAESAR SALAD | 19
Romaine Hearts, Parmesan, Crispy Capers, Focaccia Croutons
***ADD** | Ocean Wise Selva Prawns (6 pcs) | 12*
Salmon Kuterra (5oz) | 16 1/2 Avocado | 5
Rossdown Farms Halal Chicken (6oz) | 14

HOUSE CRAFTED ANGUS BEEF BURGER | 30
Sesame Brioche Bun, Caramelized Onions, Lettuce, Tomato, Dill Pickle, Black Pepper Jam, American Cheese
- Served with Sea Salt Fries
***ADD** | Fried Egg | 3 Bacon | 4*
1/2 Avocado | 5 Mushrooms | 5

ANCIENT GRAIN BOWL | 28 (VF)
Wild Rice, Kamut, Quinoa, Sugar Snap Peas, Young Carrots, Baby Kale, Marcona Almonds, Cranberry Miso Sauce
***ADD** | Ocean Wise Selva Prawns (6 pcs) | 12*
Salmon Kuterra (5oz) | 16 1/2 Avocado | 5
Rossdown Farms Halal Chicken (6oz) | 14

OCEAN WISE LING COD FISH & CHIPS | 29
Caper & Tarragon Tartar Sauce, Pickled Cabbage Slaw, Lemon Pepper

FARMHOUSE SALAD | 23 (G)
Baby Gem Lettuce, Shaved Vegetables, Ricotta, Olives, Candied Pecans, Honey-Thyme Vinaigrette
***ADD** | Ocean Wise Selva Prawns (6 pcs) | 12*
Salmon Kuterra (5oz) | 16 1/2 Avocado | 5
Rossdown Farms Halal Chicken (6oz) | 14

SALSA ROJA CHICKEN SUPREME | 34 (G)
Crushed Fingerling Potatoes, Preserved Lemon Mayo, Radish Slaw

PAN FRIED KUTERRA SALMON | 40
Lentils & Chickpeas with Guanciale, Baby Kale, Fennel & Herb Salad, Yuzu Butter

PASTA BOLOGNESE | 31
Prime Beef, Slow Roasted Tomato Sauce, Parmesan, Garlic Toast

CRISPY CHICKEN STRIPS & FRIES | 25
Honey Mustard Dip

CHICKEN CLUB | 29
Artisan Sourdough, Grain Mustard Aioli, Lettuce, Tomato, Compressed Apple, Bacon - *Served with Side Green Salad*

Desserts

WAFFLE CONE ICE CREAM | 12
Choose a flavour:
Cookies & Cream | Pistachio Cherry | Peach Cobbler

BLACK FOREST TERRINE | 15 (G) (VF)
Chocolate Cake, Cherry Compôte, Chocolate Coconut Mousse

APRICOT & WHITE CHOCOLATE MOUSSE | 16 (G) (VF)
Black Lime & Rosemary, Crisp Shortbread Crust

BANANA SPLIT | 15 (G) (VF)
Coconut Frozen Yogurt, Berry Compote, Coconut Crumble, Caramelized Banana

GOAT CHEESE PUDDING | 16
Fizzy Cherry Doughnut, Cherry Compôte & Lychee

CAMPFIRE S'MORE | 17
Toasted Marshmallow Ice Cream, Graham Crumbs, Chocolate Custard, Exotic Caramel

Ocean Wise (G) Gluten Smart* (VF) Vegan Friendly*

May not be gluten-free due to cross-contamination

Food may contain traces of nuts or other allergens. Please inform your server if you have allergies or other dietary concerns.
Taxes additional.