

Caramba!

STARTERS

- Calamari A La Plancha 17
Garlic-Lemon Olive Oil
- Spinach & Asiago Gratin 16
Truffle Rosemary Flatbread / Pickled Vegetables
- Braised Meatballs 15
Rustic Tomato Sauce / Grana Padano
- Heirloom Tomato & Burrata 18
Olive-Caper Dressing / Yogurt / Seed Granola
- Patatas Bravas 11
Crispy Potato / Garlic Aioli / Tomato
- Marinated Asparagus & Serrano Ham 17
Soft Boiled Egg / Parmesan / White Wine Dressing

SALAD & SOUP

- Classic Caesar 16 / 19
Roasted Chicken 4 / Garlic Prawns 5
- Market Wedge 16
Roquefort Dressing / Crispy Calabrese / Walnuts
- Caramba Chopped 16 / 19
*House Vinaigrette
Roasted Chicken 4 / Garlic Prawns 5*
- Charred Octopus & Cannellini Bean Salad 16
Chorizo / Pickled Garlic / Pemberton Greens
- Tomato Basil Soup 12
Fine Herb Crème Fraiche
- Soup Du Jour 11

NIBBLES

- “Pan con Tomate” 6
Toasted Bread Rubbed with Tomato
- Warm Marinated Mixed Olives 8
- Chorizo Scotch Egg 10
Rocket / Garlic Aioli
- Bread Basket 5
Flax Seed Baguette / Olive Oil Focaccia

WOOD OVEN PIZZA

- Margherita 19
- Spicy Calabrese / Piquillo Pepper / Boursin / Garlic Confit 20
- Prosciutto / Salami / Arugula / Parmesan 20
- Crispy Lamb / Pesto / Goat Cheese / Jalapeño 20
- Roasted Mushrooms / Truffle Cheese / Pancetta 19
- Broccolini / Olive / Capers / Fior Di Latte 19

◦ All Pizzas Available with Gluten-Free Crust 3

SIDES

- Choose your Favourite 10
- Herb Confit Pemberton Potatoes
- Charred Broccolini / Garlic / Chili
- Roasted Cauliflower / Pistachio Gremolata
- Brussel Sprouts / Caper / Olives / Grana Padano
- Cheesy Spaetzle / Sweet Baby Onions

MAINS

- 10oz Hay Smoked “AAA” Rib Eye 42
Lyonnais Potato & Celeriac Terrine / Peppercorn Sauce
- Braised Lamb Shank 35
Cheesy Spaetzle / Sweet Baby Onion
- Wild Halibut Cioppino 38
Prawns & Mussels / Tomato Saffron Broth / Crispy Bread
- Pan-Roasted Wild Salmon 32
Smoked Fish Brandade / Sautéed Greens / Bacon-Shrimp Brown Butter
- Roasted Fraser Valley Chicken 32
Brined in Seasonal Ale / Ratatouille & Fregula “Risotto Style”
- 32oz Organic Blue Goose Farms Porterhouse 90
Pick two favorite sides

PASTA

- Spaghetti & Meatballs 23
- Mac & Cheese 19
Air-Dried Chorizo / Truffle Oil 3.50
- Tagliatelle Pesto 22
*Goat Cheese / Roasted Pine Nuts
Roasted Chicken 4 / Garlic Prawns 5*
- Linguine Frutti di Mare 25
Mixed Seafood / Tomato
- Rigatoni Lamb Bolognese 23
Braised Alberta Lamb Ragù / Pecorino

◦ Pasta Available with Gluten-Free Noodle 3

◦ **Gluten Free**

Groups of 6 or more, subject to 18% service charge

Please advise your server if there are any allergens and we will do our best to accommodate your needs

 **OCEAN WISE.** A SUSTAINABLE CHOICE