

COAL HARBOUR BAR

Dinner Menu | 5:30 pm - 9:30 pm

Appetizers

SEAFOOD CHOWDER | 18

Ling Cod, Salmon & Prawns, Fennel Pollen

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
Rosstown Farms Halal Chicken (6oz) | 14*

FARMHOUSE SALAD | 23

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
Rosstown Farms Halal Chicken (6oz) | 14*

SHRIMP GYOZA | 21

Ponzu & Chili Crisps

CRUDO | MP

Daily Catch, Seasonal Accompaniments
- Ask your server for details

BURRATA SALAD | 29

Marinated Zucchini, Agostino Anchovies, Grilled Focaccia, Aged Balsamic

SELVA PRAWN ROLL | 30

Toasted Brioche Bun, Dashi Butter, Fennel Remoulade, Yuzu Aioli

CHEESE & CHARCUTERIE | 36

Two Rivers & Golden Ears Artisan's Selection, Fruit & Nut Crisps, Apricot Compôte

Mains

ANCIENT GRAIN BOWL | 28

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
Rosstown 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*

OCEAN WISE LING COD FISH & CHIPS | 29

Caper & Tarragon Tartar Sauce, Pickled Cabbage Slaw, Lemon Pepper

SALSA ROJA CHICKEN SUPREME | 34

Crushed Fingerling Potatoes, Preserved Lemon Mayo, Radish Slaw

BUTTER CHICKEN | 34

Basmati Rice, Pickled Onion & Pappadam, Grilled Naan Bread

STEAK FRITES | 54

8oz Beef Striploin, Charred Onions, Smoked Cauliflower Purée, Black Pepper Jam, Red Wine Jus

DAILY CATCH | MP

Ask Your Server For Details

Desserts

WAFFLE CONE ICE CREAM | 12

Choose a flavour:

Cookies & Cream | Pistachio Cherry | Peach Cobbler

BLACK FOREST TERRINE | 15

Chocolate Cake, Cherry Compôte, Chocolate Coconut Mousse

APRICOT & WHITE CHOCOLATE MOUSSE | 16

Black Lime & Rosemary, Crisp Shortbread Crust

BANANA SPLIT | 15

Coconut Frozen Yogurt, Berry Compôte, 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



Gluten Smart*



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.