



Salads, Pâtés

Choose from our excellent variety of salads and pâtés.

Signature Salad - vine ripened tomatoes, asparagus, sweet and sour Bermuda onions, roasted peppers, Boston bib, radicchio and spinach leaves, with a sherry vinaigrette

Lobster Salad

Warm Potato Salad - truffled mini potatoes with grilled leeks, asparagus, triple-smoked bacon and Cambozola cheese

Slow Roasted Niagara Salad - arugula greens, confit of vine ripened tomatoes, roasted Vidalia onions, herb spiked goat cheese and Parmesan chips

Pear Walnut Salad - Stilton blue cheese crumble, Gewurztraminer poached pears and candied walnuts, with mesclun greens and an aged balsamic vinegar syrup

Asian Chicken & Glass Noodle Salad - Thai flavoured vegetables, bean sprouts and Asian noodles, with lemon ginger chicken breast slices

Marinated Mushroom Salad - assorted field mushrooms glazed in Sleeman Dark Ale and maple syrup, with shavings of Parmesan cheese, mesclun greens and herbs, finished with a chive citrus dressing

These specialty pâtés and terrines are all house made and are all served with brioche, French stick, crackers and Pascal's Cumberland Sauce. A kilogram serves approximately 10 guests.

Venison & Pork

Pheasant & Capon

Olaf's Special Foie Gras

Foie Gras & Duck Pâté