

CHAOS

BISTRO AT EX NIHILO

for the table

MARINATED OLIVES | 11 GF 

Lemon | Coriander Seed | Chili | Thyme

SMOKED BC SEAFOOD DIP | 20 GF

Spiced Corn Chips | Lemon Aioli | Dill |
Pickled Red Onion
Suggested Pairing | 2023 Sparkling Imagine

ROASTED GARLIC HUMMUS | 15 VG

Fresh Naan | Housemade Yogurt | Herb Infused Oil
Add Naan \$4
Suggested Pairing | 2022 Reserve Chardonnay

EXN CAESAR | 18

Grainy Mustard Dressing | Anchovy | Focaccia Croutons |
Pecorino Romano | Grilled Lemon
Add Prawns \$12
Add Yarrow Meadows Smoked Duck \$10
Suggested Pairing | 2021 Pinot Noir

OKANAGAN STRAWBERRY SALAD | 16 GF VG

Whipped Tanto Latte Feta | White Balsamic Vinaigrette |
Quinoa | Shaved Summer Vegetables
Suggested Pairing | 2022 Pinot Gris

WHITE GAZPACHO | 13 VG

Cucumber | Sourdough & Almond Crumble |
Housemade Yogurt | Estate Mint Oil
Suggested Pairing | 2022 Viognier

pizzas

DIAVOLA | 30

Spicy Calabrese Salami | Italian Olives | Tanto
Latte Mozzarella | Red Onion | Basil
Suggested Pairing | 2022 Pinot Gris

FREE RANGE BBQ CHICKEN | 29

Black Garlic & Cherry BBQ Sauce | Tanto Latte
Mozzarella | Buttermilk Ranch | Green Onion
Suggested Pairing | 2022 Pinot Gris

FORNO ROASTED MUSHROOM | 28 VG

Smoked Gorgonzola Cream Sauce | Spinach |
Grilled Onion | Lake Country Wildflower Honey
Suggested Pairing | 2021 Night

MARGHERITA | 26 VG

Crushed Tomato Sauce | Bocconcini | Basil |
Sundried Tomato | Balsamic Reduction
Suggested Pairing | 2021 Pinot Noir

Gluten Free Crust \$4

Add Two Rivers Pepperoni \$4
Add Two Rivers Fennel Sausage \$3
Add Yarrow Meadows Smoked Duck \$10
Housemade Hot Sauce \$3 GF VG
Buttermilk "Ranch" \$3 GF VG

GF | Gluten Free **VG** | Vegetarian  | Vegan

Our menu is designed using sustainable, locally sourced ingredients.
Please inform your server of any allergies or food sensitivities, as we may make further accommodations to ensure dish accessibility.
Prices do not include tax. A 20% gratuity will be added to groups of 8 or more.

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mains

HERITAGE ANGUS BEEF BAVETTE | 49 GF

Smoked Mashed Potato | Grilled Summer Vegetables
| Estate Herb Chimichurri | Housemade Kettle Chips
Suggested Pairing | 2021 Night

PAN ROASTED FREE RANGE CHICKEN BREAST | 38

Saffron Couscous | Housemade Yoghurt | Cucumber |
Heirloom Tomato | Harissa | Wild Mint
Suggested Pairing | 2022 Pinot Gris

GARLIC PRAWN GEMELLI | 38

White Wine Bechamel | English Peas | Lemon |
Brown Butter Crumble | Basil | Calabrian Chili
Suggested Pairing | 2022 Riesling

HANDMADE CAVATELLI PASTA | 36

Ask your server for daily selection.

desserts

CHOCOLATE HAZELNUT BAR | 13

Dark Chocolate Ganache | Summer Berry Semifreddo |
Miso Caramel
Suggested Pairing | 2021 Merlot

HOUSEMADE WARM DOUGHNUTS | 13

Ask your server for daily selection.

2018 RIESLING ESTATE ICEWINE | 14 | 55

100% Estate grown | Bright Aromas Of Mango, Pear &
Honey

find us here



for the latest updates, specials, and events:



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@chaosbistroexn

Ex Nihilo Events

Whether it's a birthday dinner with some of your
closest friends, family get-together, or corporate
gathering, Ex Nihilo Vineyards is the perfect
spot to make it unforgettable!

To inquire, email
bistro@exnihilovineyards.com