

CHAOS

bistro dinner menu

for the table

- GF** **DUECK FALKLAND FARMS CHICKEN SAUSAGE** 16
grilled cabbage slaw | caraway vinaigrette | gewürztraminer mustard
SUGGESTED PAIRING | XXX GEWÜRZTRAMINER
- GF** **CHARBROILED LEMON GARLIC PRAWNS** 19
salsa verde | arugula | calabrian chili | preserved lemon | grilled focaccia
SUGGESTED PAIRING | VAMPATA ROSÉ
- GF** **BC SCALLOP CRUDO** 20
green apple | cucumber | fennel | dill | shallot | rice crisp
SUGGESTED PAIRING | RIESLING
- GF VG** **CHARBROILED PATATAS BRAVAS** 12
fingerling potatoes | garlic aioli | spicy pepper tomato sauce
SUGGESTED PAIRING | XXX VIOGNIER
- GF** **MARINATED OLIVES** 11
coriander seed | lemon | chili | thyme
SUGGESTED PAIRING | SX IMAGINE
- CHARCUTERIE + CHEESE** 38
cured meats | pickles | seasonal mostarda | olives | crackers
SUGGESTED PAIRING | VAMPATA ROSÉ
- GF VG** **WARM KALE SALAD** 13
roasted garlic oil | sunflower romesco | shaved pecorino | toasted sunflower
SUGGESTED PAIRING | RIESLING
- EXN CAESAR** 19
baby gem lettuce | pancetta | caesar dressing | focaccia croutons
SUGGESTED PAIRING | PRIVATA CHARDONNAY
- VG** **SPRING BEET SALAD** 16
tanto latte caciotta custard | sherry vinaigrette | puffed grains | candied fennel
SUGGESTED PAIRING | SX IMAGINE
- mains*
- SPICY LAMB RAGU RIGATONI** 34
merguez sausage | pecorino crotonese | arugula | mint + pumpkin dukkah
SUGGESTED PAIRING | XXX GEWÜRZTRAMINER
- PRAWN ORECCHIETTE** 32
basil cream | baby spinach | calabrian chili | roasted garlic | brown butter crumble
SUGGESTED PAIRING | PINOT GRIS
- GF** **GRILLED HERITAGE ANGUS STRIPLOIN** 52
crispy smashed potato | kale | green onion chimichurri | pickled oyster mushroom butter
SUGGESTED PAIRING | NIGHT
- GF** **DUECK FALKLAND FARMS CHICKEN BREAST** 36
tanto latte burrata | charred eggplant puree | grilled vegetable salad | 'nduja vinaigrette
SUGGESTED PAIRING | PINOT GRIS
- VANCOUVER ISLAND SOCKEYE SALMON** 38
warm farro salad | kohlrabi | baby spinach | preserved tomato vierge | butter + pea puree
SUGGESTED PAIRING | PINOT NOIR

pizza

- ITALIAN FENNEL SAUSAGE** 29
san marzano tomato sauce | roasted fennel |
tanto latte mozzarella | red onion
SUGGESTED PAIRING | VAMPATA ROSÉ
- VG LAKE COUNTRY OYSTER MUSHROOM** 30
black truffle cream sauce | baby spinach |
tanto latte ricotta | riesling syrup
SUGGESTED PAIRING | PRIVATA CHARDONNAY
- FORNO ROASTED CHICKEN** 29
strawberry chipotle bbq | kale | garlic aioli
tanto latte mozzarella | pickled onion
SUGGESTED PAIRING | RIESLING
- VG CAPRESE** 28
san marzano tomato sauce | preserved tomato |
tanto latte burrata | basil | smoked balsamic
SUGGESTED PAIRING | PINOT NOIR

sparkling

- SX IMAGINE 21'** 15 | 45
riesling | pinot gris | gewürztraminer
light + balanced orchard blossoms, granny
smith apple, bartlett pear + a hint of lime

white wine

- PINOT GRIS 21'** 13 | 40
floral aromas of elderflower, juicy mouth
watering melon, d'anjou pear + crisp apple.
- RIESLING 21'** 13 | 40
fresh lemon verbena, honeysuckle, meyer
lemon, granny smith apple + generous acidity
- XXX GEWÜRZTRAMINER 21'** 14 | 42
super tropical with summertime vibes -
ripe pineapple, guava, lychee + rose water
- XXX VIOGNIER 21'** 15 | 46
full bodied + smooth with exotic spices,
white peaches, honeysuckle + orange sherbert
- PRIVATA CHARDONNAY 20'** 16 | 50
rich + toasty aromas of butterscotch,
vanilla, clove + a sprinkle of citrus zest

beer + cider

- LOCAL BEER | 355ML OR 473ML** 9 | 12
ask your server for todays' offerings
- UPSIDE CIDER 500ml** 15
apple hops | tropical pear

dessert

- VG SALTED DARK CHOCOLATE
+ COCONUT CUSTARD** 12
coconut mousse | almond crunch |
raspberry compote
SUGGESTED PAIRING | MALBEC
- VG STRAWBERRY TART** 13
cultured cream | swiss meringue |
strawberry rosé jelly
SUGGESTED PAIRING | ICEWINE
- RIESLING ESTATE ICEWINE 18'** 14 | 55
100% estate grown | bright aromas of
mango, pear + honey

Wine + Beverages

rosé

- VAMPATA ROSÉ 21'** 14 | 42
crisp pink colour which speaks of summer
in a glass - full of strawberry, cranberry,
grapefruit + gooseberry

red wine

- PINOT NOIR 20'** 16 | 58
ripe cherries, blooming sarsaparilla root,
summer strawberries + earthy black tea
- MERLOT 19'** 16 | 56
full bodied + complex with notes of broken
in leather, fresh raspberries + vanilla
- XXX CABERNET FRANC 19'** 19 | 68
rich, round and spicy fruit - ripe raspberry,
currant, black cherry + a hint of liquorice
- PRIVATA MALBEC 19'** 19 | 68
juicy + ripe with morello cherry, plum, star
anise + baking spice on the finish
- NIGHT 19'** 18 | 66
merlot | cab franc | malbec | cab sauv | petit verdot
perfectly balanced + boosting with flavors
of raspberry, vanilla bean + dark chocolate

non alcoholic

- SAN PELLEGRINO** 4.5
lemon | orange
- PERRIER SPARKLING WATER** 7
- SPARKLING APPLE JUICE** 6
- COFFEE OR TEA** 5