

## STARTERS

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- DAILY FRESH SOUP** 15  
Chef's seasonal soup, prepared daily and served with house-made focaccia
- DAILY FRESH SOUP & GRILLED CHEESE SANDWICH** 18  
Sourdough grilled cheese sandwich with garlic basil butter
- SUMMER GREEN SALAD**     19  
Mixed greens and arugula with fresh seasonal berries, black currants and balsamic dressing
- SPIRAL FRIES** 9  
Served with lemon mayo
- CAESAR SALAD**  17  
Crisp romaine, Mantles' Caesar dressing, toasted croutons and shaved parmesan
- COBB SALAD**   20  
Crisp romaine, hard-boiled egg, bacon crumble, red onion, cherry tomatoes, roasted corn, smashed avocado, ranch dressing and blue cheese

## MAINS

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- THE VEGETARIAN HAVEN**   24  
Zucchini, yam, avocado, mushroom, red pepper, fresh jalapeño, Gouda and cilantro mayo, served on sourdough bread
- THE ULTIMATE GRILLED CHICKEN SANDWICH**   26  
Marinated chicken thighs, lettuce, tomato, crisp fried onions, bacon, charred tomato and onion relish
- THE GODFATHER BURGER**  29  
6oz custom-ground premium beef patty, prosciutto, aged Gouda, sun-dried tomatoes, arugula and pumpkin seed pesto mayo on a brioche bun
- Gluten-Free Bun 3.5*  
*Substitute Vegan Patty on request*

## FROM THE FORNO

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*12" traditional crust or 10" gluten-friendly cauliflower crust*

### MARGHERITA 29

San Marzano tomato and basil sauce, mozzarella, pumpkin seed pesto and blistered cherry tomatoes

### THE ORCHARD 29

Confit garlic cream sauce, compressed pear, crisp bacon, arugula and double cream brie

### THE MEAT LOVER 32

San Marzano tomato and basil sauce, mozzarella, pepperoni, bacon, soppressata, jalapeño and roasted red onion

*Substitute Vegan Cheese on request*

## DESSERT

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*All desserts are crafted by our in-house pastry chef*

### HASKAP BERRY CHEESECAKE 15

Hibiscus shortbread crust, berry macédoine

### CHOCOLATE & ORANGE TART 16

Dark chocolate custard infused with orange zest and accompanied by berry compote

 *Vegetarian*

 *Gluten Friendly*

 *Nut Friendly*

 *Dairy Friendly*