



DINE AROUND

\$ 3 0

2022

CHOOSE ONE ITEM FROM EACH CATEGORY

BEET SALAD

Tender beetroots tossed with a citrus vinaigrette, feta & mixed greens.

8TH GENERATION - PINOT NOIR \$11.5

CAESAR SALAD

Zia's classic housemade dressing, croutons & parmesan.

HEAVENS GATE - SAUV BLANC SÉMILLON \$7

PESTO CREAM PASTA

Pesto linguini with your choice of chicken or seafood medley.

SUMMERGATE - KERNER \$10

HARISSA CHICKEN

Broiled chicken breast glazed with an orange harissa reduction, served with lemon yogurt.

FITZPATRICK - GEWÜRZTRAMINER \$7.5

VEGETARIAN STIR-FRY

Vegetable stir-fry with blackbean sauce on a bed of rice.

DEEP ROOTS - GAMAY \$10

HOUSEMADE CHOCOLATE CHIP COOKIE

Chocolate chip cookie served with ice cream & a chocolate drizzle.

NOCINO - SUMMERLAND WALNUT LIQUOR \$9

(1oz)

BLACKBERRY SORBET

WOODS - LIMONCELLO \$7

(1oz)

(WINES LISTED ABOVE ARE 6OZ POURS)



**TWO WINE PAIRINGS
FROM THIS PAGE \$11.5
(4OZ/4OZ)**



Dine Around

DINE AROUND

\$40

2022

CHOOSE ONE ITEM FROM EACH CATEGORY

ARANCINI

Mozzarella filled risotto balls, breaded & fried. Served with roasted red pepper, basil & tomato marinara.

LUNESSENCE - MERLOT \$11

MAPLE CHILI CHICKEN BITES

Lightly breaded chicken with cucumbers, red pepper & tortilla crisps tossed in a maple chili sauce.

*CANNERY - MUSE \$6
(12oz)*

MAPLE ROCHE GARLIC SALMON

Flame broiled salmon filet glazed with a local maple syrup-garlic reduction.

ROCHE - ROSÉ \$10.5

PORK SCHNITZEL

Thin pork loin breaded & fried. Topped with a bacon & mushroom jaeger cream sauce.

*CANNERY BREWING - LAGER \$6
(12oz)*

APPLE CRUMBLE

Local apples & cinnamon on a shortbread cookie crust. Topped with a demerara oat crumble & served with ice cream.

*ALCHEMIST NECTAR - APPLE LIQUOR \$7
(1oz)*

(WINES LISTED ABOVE ARE 6OZ POURS)



*TWO WINE PAIRINGS
FROM THIS PAGE \$13
(4OZ/4OZ)*

Dine Around

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\$ 5 0

2022

CHOOSE ONE ITEM FROM EACH CATEGORY

RAVIOLI

Three handmade spinach & ricotta ravioli
with rosé cream sauce

UPPER BENCH - RIESLING \$10.5

GARLIC PRAWNS

Tiger prawns in a white wine garlic cream
sauce served with pita bread.

SUMMERHILL - EHRENFELSER \$9.5

PEPPERCORN RIBEYE

10oz Ribeye grilled to your liking, then
topped with Madagascar peppercorn sauce.

POPLAR GROVE - SYRAH \$13.5

SCALLOPS ST.JACQUES

Seared scallops in a white wine cream
sauce topped with mashed potatoes.

LUNESSENCE-CHARDONNAY \$10

ALMOND ROCHA CHEESECAKE

A decadent unbaked cheesecake on a graham
crust. Topped with maple almond rocha.

NARRATIVE-FORTIFIED \$8

(1oz)

(WINES LISTED ABOVE ARE 6OZ POURS)



**TWO WINE PAIRINGS
FROM THIS PAGE \$14
(4OZ/4OZ)**

Dine Around