

COCKTAILS

MIMOSAS

The Classic Mimosa	5	The Vancouver Mimosa	7
Your choice of juice with sparkling wine		Blueberry syrup, grapefruit juice and mint	
Mimosas For 2	12	The Shiraz Mimosa	7
A bottle of sparkling wine and your choice of juice		Earl Grey & peach syrup, pomegranate juice and rose water	
Mimosas Flight	14	The Marrakesh Mimosa	7
A bottle of sparkling wine and your choice of 3 juices		Orange juice, orange blossom water and honey	

OTHERS

The Classic Caesar	8	Van Gogh Espresso Martini	9
Clamato, tabasco, worcestershire sauce, vodka		Espresso, Van Gogh Espresso Vodka, simple syrup	
The BBQ Caesar	10		
Clamato, BBQ sauce, pickle juice, vodka			

MAKE ANY COCKTAIL VIRGIN

Ask your server for the price

BEERS & WINES

WINES

- WHITE -	6oz	Bottle	- ROSÉ -	6oz	Bottle
Sterling, Chardonnay, California, 2017	9	34	Gérard Bertrand Rosé, Languedoc, 2018	9	34
Lora, Pinot Grigio, Italy, 2018	9	34			
- RED -			- SPARKLING -	200ml	750ml
Josh, Cabernet Sauvignon, California, 2018	9	34	Henkel Trocken, White Blend, Germany	10	30
Robert Mondavi, Pinot Noir, USA, 2018	9	34	Moët & Chandon, Champagne, Brut	40	

BEER

Kronenbourg Blanc 5%	7	33 Acres of Life California Common 4.8%	6	33 Acres of Ocean Pale Ale 5.3%	6
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SOFT DRINKS

Orange juice	4	Phillips Soda	4	Oddity Kombucha	7	San Pellegrino	
Grapefruit juice	4	• Craft Cola		• Ginger		• 250ml	3
Pineapple juice	4	• Ginger Ale		• Hibiscus Mint		• 750ml	7
Pomegranate juice	6			• Cascade		Acqua Panna	7

HOT DRINKS

Proudly serving Pallet Coffee Roasters 

ASK ABOUT OUR CURRENT ESPRESSO OFFERINGS

COFFEE

Espresso	3.25
Americano	3.25
Cortado	3.75
Cappuccino	4
Latte	4.50
Mocha	4.75
Pour Over	5
Cold Brew	4

NOT COFFEE

Hot Chocolate	4.50
Chai Latte	4.75
Matcha Latte	5
London Fog	4.75

TEAS

Organic Irish Breakfast	4
Organic Earl Grey	
Jasmine Green	
Peppermint & Bergamot	

RETAIL COFFEE	Benchmark 340g	18
	Other seasonal coffee available	



ENGLISH BREAKFAST * 17

Two eggs any style with bacon and sausage on sourdough toast, accompanied with seasoned roasted potatoes, roasted tomato and house baked beans.

ADD HALF AN AVOCADO 3

ADD A SIDE OF FRESH FRUIT 7

THE FJORD 18

Gravlax salmon, avocado, pickled crispy shallots, with cream cheese spread on sourdough toast.

AVOCADO TOAST (V) 16

Smashed avocado on sourdough toast, feta, pickled cabbage and roasted tomato, topped with a poached egg.

EXTRA POACHED EGG 3

ADD BACON 3

MUSHROOM TRUFFLE (VG) 15

Sautéed organic Ponderosa mushrooms, truffle hummus, fine herbs and mixed greens on sourdough toast.

ADD EGG ANY STYLE 3

FRENCH TOAST * 15

Cinnamon French toast served with mascarpone praline, seasonal berries, ginger crumb and meringue, topped with caramel sauce.

FRUIT CRUNCH BOWL * 14

Fresh berries, almond granola, topped with dark chocolate sprinkles, ginger crumb and meringue on roasted plum and pear puree, and Greek yogurt.

MASCARPONE HOT CAKE* 14

Hot cake topped with berry mascarpone, seasonal fresh berries and mixed seeds, served with maple syrup.

*Allow 20 minutes to be baked.

MINI HOT CAKE with maple syrup 4

ADD A TOPPING +1 each

- Dark chocolate
- White chocolate & berries
- Mixed berry mascarpone
- Caramel sauce
- Mascarpone praliné

EGGS BENEDICT * 17

Two poached eggs topped with house hollandaise sauce, sautéed spinach and your choice of bacon, mushrooms, or BBQ pulled pork on ciabatta bread.

SUBSTITUTE WITH GRAVLAX SALMON 2

WE RECOMMEND A SIDE OF ROASTED POTATOES 4

STEAK AND EGGS 24

Slow cooked and marinated tenderloin (5oz) and two fried eggs, roasted potatoes, house baked beans, roasted tomato and sautéed local mushrooms.

PALATE BURGER 18

Beef patty, fried egg, sautéed local mushrooms, caramelized onion, roasted tomato, alfalfa sprouts, cheddar and emmental cheese, house sauce on a homemade bun.

YOUR CHOICE OF ROASTED POTATOES OR A SIDE OF SALAD

PULLED PORK SANDWICH 17

BBQ confit pulled pork, melted cheddar, pickle, and coleslaw served on a brioche bun.

YOUR CHOICE OF ROASTED POTATOES OR A SIDE OF SALAD

KEFTA SKILLET * 18

Moroccan meatballs and two poached eggs on a bed of house made tomato sauce and olives. Served in a skillet with a side of sourdough bread.

ADD BACON or SAUSAGE 3

HUNTER STEAK 28

Slow cooked and marinated tenderloin (5oz) with braised gnocchi, sautéed local mushrooms, yam puree, asparagus and rosemary jus.

GRILLED CHICKEN SALAD 16

Grilled chicken breast served on a bed of mixed greens, quinoa, roasted pumpkin, broccolini, cherry tomatoes and cucumber, topped with pomegranate vinaigrette.

SIDES

SOURDOUGH TOAST		FREE RANGE EGG	3
with jam & butter	4	BACON	4
add eggs	10	SAUSAGE	4
FRESH FRUITS	7	BBQ PULLED PORK	4
ROASTED POTATOES	4	GRAVLAX SALMON	5
HALF AVOCADO	3	GRILLED CHICKEN	5
ORGANIC MUSHROOMS	3		

(V) = vegetarian (VG) = vegan * Palate's Favourites

SUBSTITUTIONS POLITELY DECLINED - PLEASE LET US KNOW OF ANY DIETARY RESTRICTIONS