

# Menu

## Homemade Soup of the Day — \$8

Fresh made Government House Garden Influenced Soup. Served with a Bun and Butter

## Spinach & Artichoke Dip — \$13

Cream Cheese, Parmesan Cheese, and Water Chestnuts. Naan Bread

Savory Vegetarian Hand Pie — \$16 Savory Vegetarian Hand Pie Filled with Caramelized Onions, Spinach, Mushrooms, Potato, Cauliflower & Squash

## Cobb Salad — \$16

Grilled Chicken Breast, Jamy Egg, Carrot, Bacon Lardon, Lettuce, Crumbled Blue Cheese, Lemon Chive Vinaigrette

#### Flat Bread — \$16

BBQ Smoked Chicken, Roasted Pepper & Red Onion Arugula & Pea Shoot Salad with Bacon Vinaigrette

# **Baked Smoked Salmon &** New Potato Quiche — \$15

Grilled Red Pepper, Mt. Moriarty Gruyere, Herb Royal in a Gluten Free Crust



# **Rosemary Slow Roasted Beef Sandwich — \$16**

Slow Roasted AAA Beef, Grainy Dijon Aioli, Little Qualicum Brie Cheese, Pea Tendrils, Sliced Tomato Pickled Red Onion, Pretzel Baguette

Accompanied by a choice of Soup or Salad with Lemon Herb Vinaigrette

### **House Made Scones — \$6**

Choice of Sugared Plain or Cheddar Cheese & Ham

## **Government House Carrot Cake — \$9**

Carrot and Navy Rum-Soaked Raisins, Garden Lavender Scented Cream Cheese Icing, Fresh Berries

#### Lemon Tiramisu — \$9

Earl Grey Tea & Bergamot-soaked Lady Fingers, Lemon Mascarpone Custard, Fresh Lemon Curd

#### Berry Pavlova — \$9

Vanilla Meringue, Fresh Seasonal Berries, Chantilly Cream



# Drink Menu

House Brewed Peach & Vanilla Iced Tea — \$5 House Created Apple, Ginger Lemonade — \$5

Canterbury Tundra Blended Coffee — \$4.50 **Canterbury Tempest Decafe Coffee — \$4.50** 

**Rudi's Tea — \$4.50 | Pot — \$7** Two Leaves Tea — \$4.50 | Pot — \$7

Earth Spring Water Bottle 473ml — \$4 **Sparkmouth Sparkling Water — \$3** 

Not Too Sweet Craft Soda 355ml — \$5

Lychee Lemonade, Fizzy Lemonade, Root Beer & Cola