

## **SANDWICHES**

All sandwiches served with fries or greens

### **The Burger** \$14

fresh local organic chuck steak, apple wood smoked cheddar, pancetta

### **Grilled Veggie Wrap** \$10

bell peppers, mushrooms, red onion and asparagus with hummus and feta

### **Grilled Prosciutto & Brie** \$10

fig jam and basil mayo

### **Seared Albacore Tuna** \$13

onion rings, rocket greens and chilli mayo

### **Turkey Club** \$13

pepperjack cheese, pancetta and avocado

### **Chicken Parmagiana** \$13

herb crusted, bocconcini and tomato sauce

## **LARGE PLATES**

### **Truffle Mac & Cheese** \$15

blend of local and imported cheeses, black truffles

### **Steak Frites** \$16

7 oz sirloin with hand cut fries and fresh horseradish mayo

### **Fresh Fish Tacos** \$15

pico de gallo, greens, chilli sour cream, smashed avocado

### **Crisp Half Chicken** \$17

lemon herb jus, wild rice dumplings, peashoots

## **DESSERTS**

### **Ginger Apple Tart Tatin** \$8

vanilla bean gelato  
(please allow 15 minutes)

### **Beignets** \$8

doughnut holes... with three dipping sauces, chocolate, caramel, vanilla

### **Chocolate Peanut Butter Brownie** \$8

with caramelized bananas

### **The Edge Sundae** \$8

vanilla bean gelato, maple brittle, spiced cashews, real whip cream, house made caramel