

START fresh beginnings

MUSHROOM & GOAT CHEESE FLAT BREAD ★

Crispy mushroom, whipped goat cheese, arugula and balsamic glaze 17 V

The PICNIC Board

Sliced meats and cheeses with pickled vegetables, mustard & breads 28

CHARRED JALAPEÑO HUMMUS - creamy hummus, olive oil, lemon, charred jalapeños naan points. Crisp vegetables 14 V

GARLIC FOCACCIA & ROASTED RED PEPPER SALSA

Warm garlic focaccia with roasted red pepper salsa, olive oil & whipped feta 16 V

CHILLI EDAMAME

Steamed edamame tossed with garlic-chilli oil & sea salt 11 V

BOWLS

Fresh, vibrant mains – garden-forward & full of flavour.

QUINOA & CHICKPEA BOWL

Paprika-spiced chickpeas, roasted carrots, quinoa, cabbage, spinach, sunflower seeds & lemon-tahini dressing. 20 V GF

SMOKY PULLED BEEF BOWL

Chipotle rubbed pulled beef over warm grains with roasted red peppers, corn salsa, black beans, greens, lime crema & crispy tortilla strips 26

STRAWBERRY & BOCCONCINI SALAD

Ontario strawberries, bocconcini, arugula & basil with toasted pistachios and a honey-balsamic drizzle 19 V GF

SIDES

Kettle Chips +5

Petite greens +6

Caesar +7

Cheddar scone +3

Daily soup +7

Garden slaw +4

extra bread +4

TERIYAKI SALMON SOBA BOWL ★

Grilled salmon over soba noodles with cabbage, carrot, edamame, green onion, peanuts & sesame-teriyaki dressing 23

CHICKEN AVOCADO BOWL

Grilled chicken breast over crisp greens with avocado, cherry tomatoes, new potatoes & toasted

CAESAR SALAD

Crisp romaine with creamy Caesar dressing, parmesan, crispy bacon & toasted sourdough croutons 16

Add chicken +8

Add avocado +4

Add salmon +10

HANDHELDS

Served with petite garden greens or slaw & spiced kettle chips

Roasted Chicken Panini★

Roasted chicken breast, goat cheese, roasted red peppers, arugula & basil mayo on pressed ciabatta 21

JERK LAMB WRAP

Jerk rubbed roasted leg of lamb with jalapeño jack cheese, tomato, red onion & house chilli mayo, served warm. 24

TURKEY CRANBERRY

Roast turkey breast with cranberry mayo, pickled onion brie & spinach lightly pressed on sour dough. 19

GRILLED VEGETABLE & HUMMUS PANINI

Grilled zucchini, eggplant & sweet peppers with arugula and charred jalapeño hummus on pressed ciabatta 19 V

BERRY HILL CORNED BEEF PANINI

Warm corned beef, Swiss cheese, pickled red cabbage & house dressing on pressed marble rye 21

THE TEA HOUSE TRIO

Your choice of daily soup a petite garden salad & warm cheddar chive scone with whipped butter \$18

CLASSICS

House-made favourites with a garden twist

FEATURE QUICHE

Fresh-baked daily, served warm with petite garden greens 18.5

GARDEN VEGETABLE LASAGNE

Layers of roasted zucchini, eggplant & sweet peppers with basil ricotta, light béchamel & tomato mozzarella. Finished with pecan-basil pesto 24 V

LEMON HERB CHICKEN SKEWERS

Grilled chicken skewers with roasted new potatoes, cucumber, pickled red onion & roasted red peppers. Served with tzatziki & lemon 24 GF

BERRY HILL POT PIE★

Flaky golden crust over seasonal fillings baby potatoes & petite greens. 23



seeds. Finished with honey mustard vinaigrette 24 GF