

# OV Pub & Patio

OPEN

THURSDAY- SUNDAY 5:00 PM - CLOSE

RESERVATION RECOMMENDED

## *Beginners*

### **Avocado & Shrimp Open Toast \$18**

Rye bread , seared avocado, sautéed shrimps, herbs

### **Warm olives with Olive Tapenade and Corn Chips \$14**

Sautéed with herbs on a bed of tapenade

### **Caesar Salad \$15**

Traditional Caesar dressing with croutons and prosciutto crisps

### **Garden Salad \$12**

Signature berry vinaigrette , roasted chestnut crumble & goat cheese

Add - Chicken \$6

### **Italian Style Wings \$15**

Deep fried wings tossed in a mix of dry herbs and sliced Italian chilli in oil

## *Mains*

### **Orchard View Burger \$16**

Beef chuck , brioche bun , cheddar , bacon & espresso aioli

### **8 oz Beef Striploin \$26**

Pan seared seasonal vegetables with baby potatoes slowly roasted

### **Vegetables Pavee \$18**

Layered vegetable lasagna style , balsamic reduction , goat cheese crumble

### **Chicken Breast \$24**

Pan seared chicken breast ,seasonal vegetables , warm potatoes and blackberries gastric

### **Traditional Chicken Parmigiana \$25**

Breaded chicken , tomato sauce and mozzarella cheese, warm potatoes & seasonal vegetables

### **Portobello Mushrooms Gnocchi \$26**

Sautéed shrimp with olive oil, garlic & blistered tomatoes

### **Smelts & Salad \$18**

Deep fried smelts , Italian style salad with eggs , olives , tomatoes , pine nuts , balsamic dressing

### **Spaghetti Al Pomodoro \$21**

Egg noodles with in house made tomato sauce



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## ***Pizza - Carbon or Gluten Free***

**Margherita Pizza \$15**

Tomato sauce , mozzarella cheese , basil

**Mexican Pizza \$18**

Tomato sauce , ground beef , peppers , onions , garlic , red wine

**Vegetarian Pizza \$18**

Artichokes , olives , cherry tomatoes lemon zest & mint

## ***Desserts***

**Tiramisu \$7**

Mascarpone cream on a layer of sponge cake, covered with coffee-soaked ladyfingers and garnished with mascarpone cream and cocoa powder.

**Lemon Granita \$6**

Lemon Shaved Ice

**Torta Della Nonna \$7**

Shortcrust pastry filled with custard and garnished with pine nuts, almonds and icing sugar.

**Chocolate Tartufo \$8**

Chocolate ice cream with chocolate topping wrapped in cocoa and chopped hazelnuts

**Italian Gelato \$6**

Hazelnut or Nougat



# Bar Menu

## Cocktails

### Aperol Spritz \$12

Aperol, Prosecco & splash of sparkling water

### Negroni \$12

Campari, Gin & Red Vermouth

### Caesar - \$8

Skyy Vodka, Clamato Juice, Worcestershire & Tabasco

### Manhattan - \$10

Forty Creek Rye, Red vermouth & Bitters

### Dark & Stormy \$10

Baron Samedi Spiced Rum, ginger beer & lime juice

## Sparkling

Rose - Ruffino G-\$8.50 B-\$40

Prosecco - Ruffino G-\$8.50 B-\$40

## Red

Cabernet Franc/Sauvignon - Jackson Triggs, Niagara G-\$8.00 B-\$36

Cabernet Sauvignon - Blackstone G-\$9.00 B-\$42

Pinot Noir - Kim Crawford G-\$10 B-\$48

## White

Chardonnay - Jackson Triggs, Niagara G-\$8.00 B-\$36

Pinot Grigio - Ruffino Kim Crawford G-\$9 B-\$42

Sauvignon Blanc - Kim Crawford G-\$10 B-\$48

## Beer & Coolers

Canadian \$5

Coors Light \$5

Corona \$6

Heineken \$6

Stella Artois \$6

Growers Cider - Bartlett Pear or Honeycrisp Apple \$7

Grapefruit Radler \$7

Calypso IPA - \$7