

SMACKDAB

menu

LUNCH 12PM – 5 PM

STARTERS

ARUGULA SALAD

White balsamic and olive oil dressing, seasonal fruit, shaved red onion, parmesan, candied pecans **\$14**

SEASONALLY INSPIRED SOUP

Crackers **\$11**

SHAREABLES

CRAZY FRIES

House cut potatoes tossed in roasted garlic butter, parsley, lemon, side garlic aioli **\$11**

ARTISAN DELI PLATTER

Chef's selection of charcuterie and cheeses, house made pickles, preserves, crackers, bread **\$25**

GRILLED ARTICHOKE DIP

Sautéed leek, grilled artichokes, white wine, asiago cheese, bread, crackers **\$21**

ONE POUND OF MUSSELS

Saffron cream, house made chorizo, tomato, basil, grilled baguette **\$25**

GLAZED RIBS

11-hour sous vide pork ribs, dry spice rub, honey balsamic Dijon glaze, roasted garlic puree **\$18**

CHICKEN WINGS

Salt and pepper wings, roasted garlic puree, grilled lemon, Calabrian chili peppers **\$17**

OLIVES & FLATBREAD

House blend with rosemary and lemon, fresh baked flatbread **\$11**

CAESAR SALAD

Chopped romaine, double smoked bacon, Grana Padano Parmesan, fried capers, herb croutons, roasted garlic dressing **\$14**

POACHED PRAWN & ALBACORE TUNA

Roasted vegetables, kale, caper yogurt **\$19**

BURGERS AND SANDWICHES

BEEF AND CHEDDAR BURGER

7oz burger, lettuce, vine ripe tomato, pickled onion, pickle, aged white cheddar, chipotle aioli, sesame brioche bun, house cut fries **\$19**

Add to your burger:

Bacon **\$2** Caramelized onions **\$2** Mushrooms **\$2**

LAMB BURGER

Dijon mayo, goat feta, pickled onion, tomato, baby kale, onion bun **\$22**

CRISPY CHICKEN SANDWICH

House breaded chicken, coleslaw, ripe tomato, pickled onion, avocado cream, chipotle aioli, artisan focaccia bun, house cut fries **\$19**

STEAK SANDWICH

6oz striploin, fresh focaccia, arugula & tomato salad, garlic butter, caramelized onion, house cut fries, garlic aioli **\$26**

FORNO ROASTED VEGETARIAN SANDWICH

Olive tapenade, roasted peppers & onions, arugula, raclette cheese, house cut fries **\$18**

CHILI PRAWN TACOS

Avocado sour cream, shaved cabbage, pickled onion, Valentina hot sauce, chipotle aioli, cilantro, soft flour tortillas **\$18**

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PLANT LIFE

YAM TACO

Garlic aioli, roasted corn salsa, pickled carrot, jalapeno, cilantro, flour tortilla **\$16**

VEGAN FARRO BOWL

BC mushrooms, kale chickpea, tomato jam, pumpkin seeds, tofu **\$26**

ENTREES

FETTUCINI BOLOGNESE

House blend of pork, beef and veal. Fresh pasta, Grana Padano Parmesan, basil

Starter \$18 / Main \$26

TRUFFLE SPAGHETTI AND MEATBALLS

Fresh pasta, black truffle sauce, meatballs, whipped ricotta

Starter \$19 / Main \$28

SALMON

Celeriac nage, beluga lentil, roasted radish, grilled artichoke, arugula pistou **\$33**

DESSERT

VANILLA CHEESECAKE

With fresh seasonal fruit **\$9**

GERMAN CHOCOLATE CAKE

Whisky caramel, fresh cream **\$9**

ICE CREAM SCOOPS (MADE LOCALLY)

Choose from vanilla, chocolate, salted caramel, pistachio

\$3 per scoop

PIZZA'S

FUNGI

Truffle cream, ground bacon, red onion, oyster and crimini mushroom, fresh herbs **Starter \$15 / Full \$18**

CREAMY CHICKEN CLUB

Chicken breast, forno roasted corn, bacon, cherry tomato, green onion, chipotle aioli **Starter \$18 / Full \$21**

MARGHERITA

Basil and foir di latte cheese **Starter \$13 / Full \$16**

PEPPERONI

Two rivers artisan pepperoni, crushed oregano **Starter \$16 / Full \$19**

HAPPY HOUR

From 3 PM to 5 PM Daily

FOOD

Margherita Pizza **\$13**

Prawn Taco (single) **\$7**

Mussel Bowl **\$12**

House Fries **\$3**

Warm Olives **\$5**

BEVERAGE

Any 20oz Pint **\$7**

6oz glass of Peller Estates Sauvignon Blanc **\$5**

6oz glass of Peller Estates Merlot **\$5**

6oz glass of The Hatch Gobsmacked Bobby **\$5**

2oz Feature Cocktail **\$8**

*Room service is available for hotel guests from 12pm - 8pm daily