



THE EVENING MENU



STARTERS

WARM BREAD AND BUTTER 2.5

POTATO LEEK SOUP 3.5 / cup or 6.5 / bowl

WILD MUSHROOM AND CREAM CHEESE RAVIOLI, arugula pesto, chives (vg) 16.5

SALADS

ADD CHICKEN, STEAK OR PRAWNS FOR \$6

BOFFINS VINTAGE CAESAR — romaine lettuce, Parmesan cheese, deep-fried capers, prosciutto crisp, basil croutons, pimento coulis, creamy dressing 14

GARDEN COBB — brined and smoked ham hocks, blackened chicken, julienned carrots, hard-boiled eggs, honeyed-jalapeño bacon lardons, tomato, cucumbers, Applewood-smoked cheddar, avocado, lemon-herb buttermilk dressing (gf) 17

BABY SPINACH, blueberries, tomatoes, toasted goat cheese, grilled asparagus, toasted almonds, roasted blueberry vinaigrette (vg, gf, n) 15

BERRY MINT — Cointreau-marinated rhubarb, toasted hazelnuts, strawberries, mint leaves, ricotta cheese, artisan greens, citrus-rhubarb vinaigrette (vg, gf, n) 15 **SUBSTITUTE "VEGAN" RICOTTA FOR A VEGAN OPTION**

RADISH PISELLO — artisan greens, pea shoots, pickled red onions, sugar snap peas, spring radishes, white wine dressing (vg, gf) 14

MAINS

BEEF CHEEK POT ROAST, pappardelle noodles, seasonal vegetables 22.5

8 OZ. PAN SEARED ATLANTIC SALMON drizzled with a brown butter almandine glaze, smashed baby potatoes, seasonal vegetables (gf, n) 32

10 OZ. AAA BEEF STRIPLOIN, French green beans, house cut fries with balsamic fig reduction or blue cheese butter (gf) 38 **ADD PRAWNS FOR \$6**

CRISPY DUCK LEG CONFIT, shredded potato cake, apricot-grainy Dijon gastrique (gf) 23

CHICKEN CORDON BLEU, house made pickles, Dijon mustard sauce, mashed potatoes 24

GRILLED LAMB CHOPS (3), red wine demi-glace, smashed baby potatoes, seasonal vegetables (gf) 34

PROSCIUTTO WRAPPED CHICKEN LEG stuffed with spicy sausage, smashed baby potatoes, seasonal vegetables (gf) 25

SHRIMP AND CLAM VONGOLE PASTA — tender spaghetti noodles, sautéed shrimp, steamed clams, white wine garlic and parsley reduction 20

PULLED BBQ JACKFRUIT, cabbage coleslaw, spicy pickles, crispy jalapeños, on a pretzel bun served with choice of side (vg) 14

BOFFINS BURGER — grilled sirloin patty, Applewood-smoked cheddar, honeyed-jalapeño bacon slices, Dijon aioli, leaf lettuce, tomato on toasted sesame potato roll served with choice of side 18

DESSERTS

HOMEMADE PROFITEROLES, vanilla ice cream, warm caramel sauce, almonds 6

HOMEMADE CHEESECAKE seasonal flavours 7

PLEASE LET YOUR SERVER KNOW IF YOU
HAVE ANY DIETARY RESTRICTIONS