



NANOOSE BAY CAFE

ESTD 2023

DINE ABOUT & TASTE AROUND

\$25 PER PERSON | 3-COURSE LUNCH MENU

AVAILABLE 12PM - 3PM



1st Course

a choice of

DUCK WINGS

chinese 5-spice & hoisin sauce, sesame seeds, scallion

MUSHROOM DUMPLINGS

mushroom medley, garlic, ginger, spinach, cabbage, spices

Upgrade to

BISON CARPACCIO +5

miso aioli, ginger & herb vinaigrette, watercress, cured egg yolk, spiced walnuts, pickled shimeji

2nd Course

SERVED WITH YOUR CHOICE OF FRIES OR GREEN SALAD

a choice of

FRIED CHICKEN BURGER

*karaage-style chicken thigh, red barn bacon, mixed greens, kewpie mayo, tomato, portofino golden potato bun
toss in sweet & spicy gojuchang sauce +1.5*

BUFFALO CAULIFLOWER WRAP

hummus, spicy buffalo cauliflower, mixed greens, tomato, vegan ranch, tortilla wrap

CLASSIC BURGER

6oz sterling silver patty, onion, pickles, cheddar cheese, tasty sauce, mixed greens, portofino golden potato bun

Upgrade to

FILET O' FISH +5

battered line-caught lingcod, tartar sauce, mixed greens, cheddar cheese, portofino golden potato bun

BULG-"OAGIE" HOAGIE +5

4oz aaa prime rib, bulgogi sauce, tasty sauce, crispy shallots, mixed greens, pickled red onion

3rd Course

a choice of

1 FORTUNE COOKIE

choose your destiny!

UBE CHEESECAKE +5

chocolate cookie base, raspberry glaze, cocoa nib tuile

MATILDA CAKE +5

chocolate cake layered with black cocoa mousse, chocolate pearls & a cherry on top

STRAWBERRY PAVLOVA +5

strawberry curd, fresh fruit, vanilla chantilly