

For The Table

SHRIMP SCAMPI SKILLET | 20

tomato, butter, caper, shallots, garlic,
olives, lemon (GF)

SALUMI MISTI | 21

wild mushroom truffle salami,
duck salami, prosciutto di parma,
capocollo, house pickled vegetables,
sourdough crostini, mustard

3 chefs selected local cheeses + 13

WARMED MARINATED OLIVES | 11

fennel, orange zest, chillies (V) (GF)

SEA SALT FRIES | 9

spanish aioli (V) (G+)

FOCACCIA BREAD & SPREADS | 19

house baked sundried tomato focaccia,
herbed whipped Okanagan goat's cheese,
charred red pepper hummus, tzatziki,
Mediterranean selected olives

FRITTO MISTO | 24

crispy calamari, prawns, ling cod,
preserved lemon aioli

SOUVLAKI TRIO | 29

herb chicken, garlic butter prawns,
calabrian chili steak tips,
halloumi-tomato red onion salad,
tzatziki, grilled flat bread (G+)

MAESTRO'S FOCACCIA | 9

house baked sundried tomato focaccia,
extra virgin olive oil, aged balsamic (V)

(GF) Gluten-Free (V) Vegetarian (V+) Vegan
*Please ask your server if a dish can be made
vegan or gluten-free.*

ALL DAY MENU

Mon-Fri: 3pm to 9pm

Sat-Sun: 11am to 9pm

Starters & Salads

SPANAKOPITA | 18

spinach filling, goat feta & phyllo,
tzatziki, spiced honey, arugula (V)

AHI TUNA NIÇOISE | 27

roasted potatoes, soft boiled egg,
pickled green beans & red onions,
nicoise olives, cherry tomatoes, sundried tomato
vinaigrette, artisan greens (GF)

MEZZE BOWL | 24

quinoa, artisan lettuce, falafels bites, beet,
spicy chickpeas, red cabbage, carrots, cucumbers,
pickled onions, marinated halloumi cheese,
pomegranate sumac vinaigrette (V+) (G+)

Starter Size | 12

SHAVED ROMAINE CAESAR | 19

romaine hearts, grana padano cheese,
toasted oreganata breadcrumbs, grilled lemon,
black garlic dressing (V) (G+)

starter size | 12

Enhance Your Salad Kebabs

chicken breast souvlaki + 9

garlic butter prawns + 10

calabrian chilli steak bites + 9



FRESH SHUCKED OYSTERS

champagne mignonette,
nori, lemon

\$17 for 3 | \$26 for 6 | \$46 for 12



Handhelds & Pastas

All handhelds are accompanied by
fries or summer salad

THE DON BURGER | 27

carnivore beef patty, candied thick cut butcher's
bacon, agrodolce, gouda, arugula (G+)

PIRI PIRI CLUB | 24

grilled free run chicken breast, piri hot sauce,
candied thick cut butcher's bacon,
sundried tomato caponata, romaine,
Spanish aioli, ciabatta (G+)

GYRO | 24

choice of souvlaki chicken, calabrian steak,
or falafel bites, grilled flat bread, tzatziki,
fresh tomato, red onion, cucumber, lettuce,
Okanagan feta

FRUTTI DI MARE | 32

linguine, shrimp, bay scallops, mussels,
white wine cream sauce, chilli

TUSCAN RAGU | 33

pappardelle pasta, herb ricotta, spinach, parmesan,
slow cooked short rib tomato ragu

PASTA PRIMAVERA | 27

bucatini pasta, corn cream, summer squash, cherry
tomatoes, spinach, peas, fennel,
basil, manchego (V) (G+)

Dinner Entrée's

Served 5pm to 9pm

Accompanied by bread service

PAELLA RISOTTO | 39

west coast mussels, spanish chorizo, prawns,
saffron, rice, peas, fennel, charred lemon

LING COD PICCATA | 36

pan seared ling cod filet, lemon poached potato,
caramelized fennel, confit tomatoes,
caper parsley butter sauce

BUTCHERS BLOCK BISTECCA | MP

chef's selected rotating steak from our butchers,
please ask your server for details

CHICKEN PARM | 34

crispy breaded free range chicken breast, country
ham, fior di latte, parmesan, house marinara,
pesto mafalda pasta

MIXED GRILL SOUVLAKI PLATTER | 89

souvlaki chicken, garlic butter prawns,
calabrian chili steak tips,
lemon poached potato, charred broccolini,
tzatziki, grilled flat bread, hummus

From The Forno

Gluten Free Crust **+6** | Vegan Cheese **+2**

BIANCO FUNGHI | 26

forno roasted wild mushrooms, black truffle cream,
mozzarella, Italian parsley, lemon (G+)

MARGHERITA | 21

fior di latte, tomato sauce, fresh basil (V) (G+)
chorizo or wine salami +4

PORK SAUSAGE & PEPPERONI | 25

house made fresh Italian pork sausage, pepperoni,
tomato sauce, fresh pesto, mozzarella (G+)

PIZZA FEATURE | MP

chef inspired & seasonal ingredients,
please ask your server for details