



Hourglass

Food Menu



Lunch



Smoked Salmon

\$10.00

Toasted locally made pumpernickel bread, topped with cream cheese, salmon, dill and lemon juice with a small side of mesclun greens.

Cafe Club Panini

\$10.60

Roasted chicken with Montreal spice, celery. Green onions, and aioli. Topped with bacon and tomato. Served in a toasted ciabatta bun.

Steak and Mozzarella Panini

\$11.00

Seasoned steak shavings, caramelised onions, Montreal spice and aioli . Served in a toasted ciabatta bun.

Greek Style Panini

\$10.50

Donair meat, cucumber, red onion, tomato, feta, and tzatziki. Served on a toasted ciabatta bun.

Veggie Panini

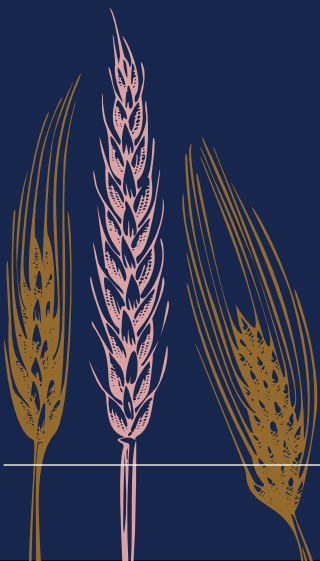
\$9.50

Balsamic roasted vegetables, mushrooms, peppers, red onion, and zucchini. Topped with mozzarella and pesto. Served in a toasted ciabatta bun.

Smoked Ham & Cheese Panini

\$10.60

Smoked ham, topped with cheddar cheese, dijon mustard, and tomato. Served in a toasted ciabatta bun.



Light Bites & Sharing

Grilled Cheese Toasty

\$8.00

Golden, gooey, and just right – melted cheddar on toasted sourdough, done the old-fashioned way.

Grilled Cheese and Bacon Toasty

\$8.50

The classic, made heartier – sharp cheddar and crispy bacon grilled between buttery sourdough slices.

Tomato, Pesto, Grilled Cheese Toasty

\$8.50

Juicy beefsteak tomatoes and herby pesto layered with cheddar on toasted sourdough – a garden-fresh twist on tradition.

BLTC Bagel

\$8.50

Choose your bagel (Plain, Sesame, Everything, or Wholewheat). Stacked with leafy lettuce, thick-sliced tomato, crispy bacon, cheddar, and a dollop of creamy aioli. A rustic deli dream.

Sunshine Melody (SHARE)

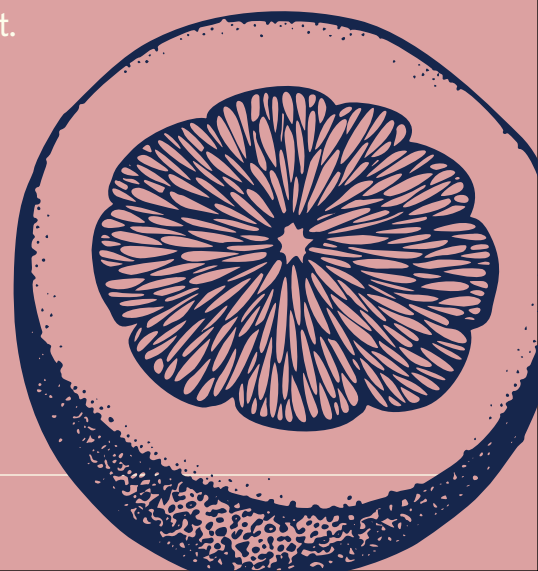
\$10.00

Slices of navel orange and grapefruit, scattered with fleur du sel, drizzled with premium Frantoio olive oil and honey. Topped with goat's cheese and golden honeycomb. A bright, sun-warmed plate to welcome the season.

Mediterranean Mezze (SHARE)

\$12.00

House-made hummus, drizzled with Hojiblanca olive oil, served with our crisp lemon and thyme tortilla chips with a fresh salsa of finely chopped tomatoes, cucumber, red onion, and cilantro – tossed in lemon olive oil and sea salt. Accompanied by Marinated Olives!!



Salads



Caesar Salad

\$12.00

Crisp hand-torn romaine, tossed in our house-made Caesar dressing with golden croutons, shaved parmesan, and crispy bacon – a timeless favourite, made from scratch.

Orchard Bliss

\$11.00

Honey-crisp apples, cool cucumber, and slivers of red onion, dressed in a peach white balsamic and finished with a crumble of creamy goat's cheese – sweet, tangy, and totally refreshing.

Greek Salad

\$10.00

A sun-drenched classic – cherry tomatoes, cucumber, red onion, briny Kalamata olives, and crumbled Greek feta, all tossed in organic olive oil and a squeeze of lemon.

Asian Delight Salad

13.50

A crunchy medley of lettuce, cucumber, celery, dried cranberries, and toasted almonds – tossed in our house-made curried mayo dressing for a sweet, savoury, spiced-up bite. This is not hot spice!

Roasted Miller's Bay Farm Strawberry Summer Salad

\$13.00

Local strawberries roasted in balsamic vinegar and maple syrup accompanied with crumbled Goat's cheese. On top of a bed of mixed greens, cucumbers, and red onion!

Sweet Summer Caprese

\$12.00

A bed of greens, topped with fresh sliced beef tomatoes, sliced mozzarella, drizzled with our house-made sweet basil sauce.

Mosaic Salad

\$14.00

Cubes of Watermelon, Cantaloupe, Cucumber, Grape tomatoes, and Feta cheese. Topped with our house-made mint dressing.



