

Breakfast *(Served until 11.00am)*

Fresh Baked Muffins 2 ✓

Toasted Wholewheat Bagel 3 ✓
with cream cheese or jam

Healthy Start 7 ✓

Homemade Granola with Cranberries, Pumpkin Seeds, Fresh Apple, Natural Yoghurt & Fresh Berry Coulis

“Bacon & Egger” 8

Toasted Potato Scallion Bun with Hickory Smoked Bacon, Fried Egg, Cheddar Cheese, Fresh Tomato, Garlic Aioli, Roasted Potatoes

Breakfast Wrap 8

Medley of Mild & Hot Sausage, Scrambled Eggs, Cheddar Cheese, Tomato & Onion Salsa, Roasted Potatoes

English Sausage Sandwich 8

English Bangers on Grilled Potato Scallion Bun with Sharp Cheddar Cheese & lashings of HP!
Served with Roast Potatoes
Add Fried Egg 2

Smoked Salmon Bagel 8

Herbed Cream Cheese & Lox on a toasted Whole Wheat Bagel with Caperberries

Lunch

Daily Selection of Homemade Soups 7 ✓

Fire-Roasted Beef Chilli 9

Ground Beef, Slow Cooked Mixed Beans, Hearty Winter Veggies, Warm Mexican Spices, topped with Sour Cream, Green Onions & Cheddar Cheese

Homemade Mac n’ Cheese 11

Creamy Three Cheese Pasta, Crispy Bacon, Smoked Paprika, Topped with Toasted Breadcrumbs & Parmesan

Salad of Winter Greens 12 ✓

Creamy Brie, Spiced Candied Walnuts, Pumpkin Seeds, Cranberries,
Add Chicken Breast 3

Italian Job Panini 9

Hot Capicollo, Genoa Salami, Sundried Tomato, Roasted Red Peppers, Basil Puree & Fresh Mozzarella Cheese

Grilled Chicken Panini 9

Grilled Chicken Breast, Housemade Apricot Chutney, Melted Brie Cheese, Winter Greens & Fresh Tomato

Add cup of soup or side green salad to any Lunch 4

Tapas *(Available lunch & dinner)*

Olives, Nuts & Foccacia Plate 11 ✓
Marinated Mixed Olives,
Warm Paprika Spiced Almonds
& Rosemary Sea Salt Foccacia Bread

Housemade Dips with Artisan Bread ✓
Roasted Red Pepper Hummus /
Eggplant Pesto / Spinach & Artichoke
6 each or 3 for 14

Sun Dried Tomato Olive Bruschetta 9 ✓
Basil Puree, Parmesan Reggiano

Patatas Bravas 9 ✓
Roasted Potatoes, Spicy Tomato Sauce,
Garlic Aioli

Hot Goat Cheese & Apricot Filo 10 ✓
With Winter Greens & Truffle Oil Dressing

Oceanwise Crab Cakes 13
Thai Red Curry Sauce, Fennel Orange Salad

Cheese Lovers Plate 18 ✓
Manchego, Gorgonzola & Qualicum Brie
with Artisan Bread & Garnishes
Add Charcuterie Selection 10

Sweet Stuff

Caffè Umbria Affagato 11
Mix Vanilla Gelato, Espresso, Liqueur of your choice, & enjoy this Italian treat with Biscotti

Vanilla Crème Brulée 11

Dark Chocolate Silk Cake 12
with Espresso Crème Anglais,
White Chocolate Mousse



Tapas, Globe Style

Originating in Spain, but influenced by our travels, our philosophy for Tapas is a warm welcome with globally inspired food that wows. We combine this with VQA wines that showcase the best of BC, creative cocktails and conversation that flows ...
No Fuss ... No Rush ... No Rules ...

Executive Chef: Gordon Spear
Sous Chef: Lauren Koffski

*18% Gratuity is added for parties of 8 or more
We charge a small supplement of 25c per dish
for take-out requiring containers*

✓ = Vegetarian ✕ = Gluten Free or can be modified



All of our seafood is “Oceanwise” – it is your assurance that you are making the best choice to ensure the health of our oceans for generations to come

Dinner Tapas *(Available from 5pm)*

Wild Mushroom Bruschetta 10 ✓ ✕

Sautéed Tarragon Wild Mushrooms,
Creamy Melted Gorgonzola

Beer Braised Short Rib” Poutine” 12 ✕

Shredded Beef, Roasted Potatoes,
“Squeaky” Cheese

Warm Beet Salad 10 ✓ ✕

Candy Cane & Golden Beets, Goats Cheese,
Truffle Vinaigrette, Celery & Beet Slaw

Lamb Korma Meatballs 13

Peanut & Chilli Crusted in a Mild Curry Sauce

Grilled Saganaki 9 ✓ ✕

Pan Seared Greek Sheep’s Cheese,
Fresh Mint, Lime, Winter Greens

Duck Confit Shepherds Pie 16

Yukon Gold Mash & Rich Gravy

Gambas Pil Pil 12 ✕

Skewers of Pan Seared Jumbo Prawns
& Chorizo Sausage on Creamy Red Lentils

Tapas Taster Plate ✕ 15 per person (Min 2)

Chef’s Daily Selection of Favourite Tapas
served on a platter & perfect for sharing

Big Plates

Seafood Pasta 24

Jumbo Prawns, Mussels, Oceanwise Fish,
Lobster Cream Sauce, Housemade Linguine

Beef “Wellington” 26 ✕

Tenderloin, Yukon Gold Leek & Garlic Mash,
Mushroom & Blue Cheese Vol Au Vent,
Seasonal Vegetables

Chicken Primavera 22 ✕

Free Range Chicken Breast stuffed with Sage,
Hearty Tomato Fresh Vegetable Sauce,
served on Parmesan Polenta

Pad Thai Noodles 16 ✓ ✕

with Asian Veg, Bean Sprouts, Egg, Tofu
Substitute Tofu for Chicken Breast or Prawns 3

Sweet Stuff

“Tabletop S’mores” ~ Serves 2 18

Graham Crackers, Chocolate Kahlua Ganache,
Housemade Marshmallows
roasted over your own tabletop firepit!

Sticky Toffee Pudding &

Homemade Guinness Ice Cream

with Jameson’s Toffee Sauce 11

For our Younger Guests

(Kids Menu available for under 12’s only)

*All Kids Meals are 9.00 and include
a glass of apple juice or milk and
an ice cream sandwich to finish!*

Kids Soup Bowl

Ask for today’s features.

Served with bread

Mac n’ Cheese

with creamy cheese sauce & bacon

Oven Roasted Potatoes

with Ketchup or HP Sauce

Globe Pizza

On Foccacia Bread

With Pepperoni or Cheese

Mini Burger Sliders

Two Mini 100% Beef Burgers in Buns,
with Roasted Potatoes

Grilled Ham & Cheese Panini

with Potato Chips

....And To Drink

Coke, Sprite, Iced Tea, Root Beer, Orange,
Cranberry or Apple Juice, Chocolate Milk.....
from 1.95

Shirley Temple Mocktail

OJ, Sprite & Grenadine on the rocks! 3

Funky Monkey Martini

Chocolate & Banana Milk in a Martini Glass
with chocolate shavings 3

Coca-Cola or Root Beer Volcano Float

With oozing vanilla ice cream lava 3.5

Italian Raspberry Cream Soda Raspberry

Syrup, Club Soda, topped with cream 3.5

globe
café & tapas