



VAUGHAN
FLAVOURS

APPETIZERS

Choose one

MEZE GREEK SALAD **VG**

Romaine, Napa Cabbage, Cucumber, Cherry Tomatoes, Parsley,
Pickled Red Onion, Red Wine Vinaigrette, Feta, Pita Crisps

BUTTERNUT SQUASH SOUP **GF VG**

Coconut, Lemongrass, Cilantro Crema, Sour Apple, Chive Sticks

FALAFEL PLATTER **VG**

Beet hummus, Babaganoush, Warm Pita, Crudite, Falafel

MAINS

Choose one

TAGLIATELLE BOLOGNESE

Ontario Prime Beef Bolognese, Grana Padano, Basil

GOURMET GRILLED CHEESE **VG**

Aged Ontario Cheddar, Sourdough Bread, Basil, Tomato Soup
Shooter

CABIN CHEESEBURGER

Prime Beef, Aged Cheddar, Caramelized Onions, Arugula,
Gochujang Aioli, Pickles, Brioche, Baby Green Salad, Kettle Chips

DESSERT

Choose one

PUMPKIN SPICE **GF VG**

Pumpkin sponge cake, Toasted Pumpkin seeds, Spiced Milk
Chocolate Ganache

CHOCOLATE XO **GF V**

Chocolate Dense Cake, Cacao Nib Crunch, Kai 70.2%, Chocolate
Coconut Ganache, Yuzu Gel, Strawberries

APPLE CRUMBLE **VG N**

Graham Crust, Almond Cream, Apple Mix, Oat Crumble, Vanilla
Anglaise

\$34 Lunch

Plus Taxes and Gratuity

GF

Gluten Free

DF

Dairy Free

N

Contains Nuts

VG

Vegetarian

V

Vegan