

DINNER

START

bread + butter lemon butter	8
<u>add: daily spread (V) +6</u>	
french onion soup gruyère gratinée, caramelized onions + veal broth	17
baby gem Caesar bacon crumble, miso croutons, pecorino, Caesar dressing	18
beet salad Lighthall feta, greens, candied pecans, blueberry-maple vinaigrette (VG) (GF)	16
duck wings maple syrup + sriracha spiked, buttermilk ranch dip, chillies, green onion, crispy garlic	19
nonna's meatballs tomato sauce, parmesan, basil, daily bread selection	17
bison carpaccio coffee mayo, sumac, pickled mushrooms, capers, pickled shallots, croutons	20

MAIN

shabu-shabu eggplant crispy eggplant, shabu-shabu sauce, peppers, quinoa, crispy potato chips (V)	24
pasta parsnip and mushroom pappardelle, crispy kale, parmesan, porcini cream sauce (VG)	25
classic fish + chips beer battered haddock, hand-cut fries, tartar sauce	23
steak frites 10-oz dry-aged striploin, herb+garlic compound butter, fries	45
Moroccan braised lamb shank saffron couscous, roasted peppers, cumin carrots + chimichurri	42
Drake burger Perth bacon, Russian dressing, aged cheddar, crispy red onion, iceberg, pickle, fries	22
<u>add: side greens +3.</u>	
Drake veggie burger chickpea, lentil, eggplant, mushrooms + hazelnut patty, Russian dressing, vegan cheese, milk ..	21
bun, hand-cut fries (VG)	
<u>make 'em plant based: bed of lettuce (VG)(GF)</u>	

END

carrot cake cream cheese icing, drunken cherries (VG)	12
farmhouse pie seasonal flavours, vanilla ice cream (VG)	12
cheesecake double chocolate, caramel + pecan (VG)	13
sticky toffee pudding vanilla ice cream (VG)	12
ice cream/gelato daily selection	8
<u>little Drake sorbet + ice cream. single scoop 3.</u>	

Executive Chef Amanda Ray

Consuming raw or undercooked foods can increase the risk of foodborne illness. All items may have been in contact with nuts, gluten and other allergens. Please inform the server of any allergies. (VG) vegetarian (V) vegan (GF) gluten-free

DRAKE
DEVONSHIRE