

LUNCH

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
greens pickled carrots, red onions, cherry tomatoes, champagne vinaigrette (V) (GF)	14
beet salad Lighthall feta, greens, candied pecans, blueberry-maple vinaigrette (VG) (GF)	16
nonna's meatballs tomato sauce, parmesan, basil, daily bread selection	17

MIDDLE

pasta parsnip and mushroom pappardelle, crispy kale, parmesan, porcini cream sauce (VG)	25
fish cakes fish, shrimp, potato, tartar sauce + house greens	22
classic fish + chips beer battered haddock, hand-cut fries, tartar sauce	23
Reuben smoked meat, gruyere cheese, sauerkraut, Russian dressing on rye, hand-cut fries	19
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 bun, hand-cut fries (VG)	21
<u>make 'em plant based: bed of lettuce (VG) (GF)</u>	

END

cheesecake double chocolate, caramel + pecan (VG)	13
sticky toffee pudding vanilla ice cream (VG)	12
carrot cake cream cheese icing, drunken cherries (VG)	12
farmhouse pie seasonal flavours, vanilla ice cream (VG)	12

Executive Chef Amanda Ray

(VG) vegetarian (V) vegan (GF) gluten-free

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. Before placing your order, please inform us of any food allergies.

DRAKE
DEVONSHIRE