



COUNTYLICIOUS SPRING 2025

Dinner Menu - 1 choice of each course \$65

Thursday - Saturday 5pm-8pm

ARTISINAL BREADS

Whipped Butter, Crispy Chickpeas

-FIRST COURSE -

GARBANZO BEAN DIP (v)

Fennel Spiced Olives, Sumac Pita, Pickles

ROAST FARM TOMATO BISQUE (v g/f available)

Herb Olive Oil, Aged Empire Cheese Soldier

MAPLE SMOKED SALMON

Whipped Mouses, Citrus Cream Cheese, Toasted Sunflower, Rosemary Focaccia

WAUPOOS IBERICO HAM

Fried Capers, Arugula, Cressy Mustard, Lighthall Frenchie Cheese

SPRING CRUNCHY SALAD (v)

Spiced Cabbage, Watermelon Radish, Carrots, B. Hogans Honey, Pumpkin Seeds

-SECOND COURSE -

PEANUT FED PORK

Pickle Brine, Honeywagon Farms Sweet Potato, Chili, Braised Greens, Mustard Jus

SWEET PEA MUSHROOM PASTA (v g/f available)

Confit Farm Garlic, Lighthall Pecorino, Parsley, Cold Pressed E.V.O

SAFFRON BAKED BAY WILLIAMS FISH

Baby Red Mashed Potatoes, Clafeld Cider Basil Pesto, Fennel Red Onion Remoulade

THE DOUBLE WAUPOOS ALL CANADIAN CHEESEBURGER

Two Farm Highland Beef, Empire Cheddar, Seeded Bun, Fries, Greens

GOBBETTI CON OL SUGO DI CAPRA

Baco Noir Braised Estate Goat, Curly Pasta, Farm Passata, Olive tapenade

-THIRD COURSE-

FARM AND WILD BLUEBERRY MOUSSE

Blueberry Patch Farms, Buckwheat Honey, Spiced Graham Crumb

ESPRESSO DARK CHOCOLATE TORTE (g/f)

Gluten Free, Vidal Balsamic Strawberry Compote

ARTISAN CHEESES

Spiced Pumpkin Seeds, Mulled Cider Jelly, B. Hogan Honey, Focaccia Crisps

HOUSE GELATO SUNDAE (v g/f-available)

Daily Farm & Flavours of Waupoos, Apple Caramel, Cookie, Preserved Berries

Waupoos Restaurant believes in sustainable farming practices and sourcing local when not available from our farm. Our cuisine is planted deeply in classic roots with global inspiration. Menu is subject to Mother Nature

