

STARTERS

Chef's Daily Soup

Daily soup special, ask your server – \$9

Pico & Guac (V)(GF)

Fresh house made Pico de Gallo and creamy guacamole seasoned with lime and sea salt, served with fresh house-made tortilla chips. – \$12

Korean BBQ Dry Ribs (GF)

Crispy tender pork ribs, served with a sweet and savoury Korean BBQ glaze. Finished with sesame seeds and green onions. – \$18

Chicken Wings (GF)

Breaded wings, fried crisp and served with ranch dressing. – \$19

- Salt & Pepper
- Korean BBQ
- Buffalo
- Honey Lime

Pub Nachos (V) (GF)

Fresh house made tortilla chips layered with melted cheese, jalapeños, tomato, green onion and peppers. Fully loaded and served with salsa and sour cream.
– \$16 single, \$22 double. Add: Beef or Pulled Pork \$6

The Squeak Poutine (V) Option

Crispy fries topped with local Armstrong Village Dairy cheese curds and roasted garlic gravy finished with green onions. – \$15 Add Pulled Pork \$6

Cauliflower Wings (V)

Golden battered cauliflower florets, crisp and flavourful. Served with smoky vegan chipotle mayo. – \$18

Bruschetta

Toasted artisan bread topped with a fresh blend of diced tomatoes, garlic, red onion, basil, parmesan cheese. - \$14

Meat Ball Sliders

Tender-house made meatballs simmered in rich marinara sauce, topped with melted mozzarella served on 3 toasted slider buns with aioli. - \$18

FROM THE GARDEN

Overlander Prawn Berry Salad (GF)

Mixed greens with sautéed wild prawns' berries, feta cheese and raspberry vinaigrette dressing. – \$23

Caesar Salad

Crisp romaine tossed with traditional Caesar dressing, crispy bacon bits, parmesan cheese and house made croutons
\$17 add chicken \$6, add prawns \$6

Caesar Salad Half Order – \$9 - add chicken \$6, add prawns \$6

Apple Cheddar Salad (VEG)(GF)

Crisp mixed greens, tossed with fresh apples, aged cheddar, candied pecans with a house vinaigrette for a perfect balance of sweet and savoury flavours - \$19

House Salad | (V)(GF)

Fresh mixed greens with cucumber, tomato and carrot.
Your choice of 1000 Island, Ranch, Honey Lime Vinaigrette, Raspberry Vinaigrette - \$14 – half order - \$ 9
add chicken \$6, add prawns \$6

FLATBREADS

Vegetarian Flatbread (VEG) (V option)

Pesto brushed flatbread topped with vegetables, mozzarella and arugula finished with balsamic glaze. – \$18

Bacon Blue Cheese Apple Flatbread

Garlic buttered flatbread layered with double smoked bacon, apple slices, and crumbled blue cheese. Topped with arugula –\$20

Classic Pepperoni Flatbread

Toasted flatbread topped with zesty pepperoni, rich tomato sauce, melted mozzarella cheese. Baked till hot and delicious- \$18

Cheeseburger Flatbread

Toasted flatbread, layered with seasoned ground beef, melted cheese, pickles & house made burger sauce, for a fun twist on the classic cheeseburger - \$18

BETWEEN THE BUNS

Comes with your choice of fries, house salad or soup. Add Caesar salad for \$3

1862 Smash Burger

Our best-seller. Juicy burger with two smashed all beef patties, double cheese and house made burger sauce, lettuce and tomato. \$22 add bacon \$2

Patty Melt

Juicy seasoned beef patty, topped with melted cheese and sweet onion jam. Served on grilled marble rye bread, for a rich and savoury pub style classic. – \$20

Pulled Pork Sandwich

Slow braised pulled pork in BBQ sauce, served on a brioche bun with honey mustard slaw. – \$19

Overlander Chicken Burger

Crispy chicken thigh with honey mustard slaw, tomato and pickles, served hot and golden on a brioche bun. – \$20

California Chicken Club

Grilled Cajon chicken breast, topped with bacon, guacamole, lettuce and tomato on a toasted ciabatta bun – \$20

Steak Sandwich

Classic 6oz steak sandwich featuring a grilled AAA striploin steak, served open-faced on toasted garlic bread, topped with crispy onion rings, mushrooms and paired with golden fries. – \$24

Classic Beef Dip

Thinly sliced tender roast beef, horseradish aioli and melted cheese, served on crusty baguette, accompanied by rich flavourful au jus for dipping. - \$21

Veggie Burger (VEG) (V)

A hearty black bean veggie burger with lettuce, tomato, garlic aioli and onion. served on a toasted bun – \$18 or gluten free bun \$2

MAIN COURSE

Pulled Pork Tacos

Three flour tortillas filled with slow braised pork, honey lime slaw and fresh Pico. Served with house made tortilla chips – \$18

Fish Taco

Three flour tortilla filled with crispy fried cod pieces, honey lime slaw and fresh Pico. Served with house made tortilla chips - \$21

Fish & Chips

House battered cod loins, fried golden and crisp. Served with fries, house made tartar sauce and freshly made coleslaw.
2-piece fish - \$24, 1-piece fish - \$19

New York Striploin (GF)

A tender hand cut AAA New York striploin, grilled to your liking and seasoned to perfection. Served with seasonal vegetables and fingerling potatoes or fries. – \$34

Salmon Risotto (GF)

Sockeye pan seared salmon served on creamy risotto with seasonal vegetables, finished with grated parmesan cheese and fresh herbs. – \$32

Spaghetti and Meat Balls

Classic spaghetti, tossed in rich house-made tomato sauce with savory meatballs, topped with grated parmesan cheese and served with warm garlic toast. - \$20

Prawn linguine with Rosé Sauce

Prawns simmered in a rosé sauce with sweet peppers and served over tender linguine pasta. Served with grated parmesan cheese and garlic toast. – \$24

Chicken Schnitzel

Crispy golden chicken schnitzel topped with a rich hunter-style mushroom wine sauce, served over tender buttered egg noodles for a hearty comforting classic. - \$22

SWEET INDULGENCE

Sticky Toffee Pudding

Warm sticky toffee pudding, topped with caramel icing, for a perfectly sweet and indulgent finish. – \$12

Chocolate Brownie Sundae

A rich fudgy chocolate brownie served warm and topped with a scoop of creamy vanilla ice cream. Finished with a generous drizzle of chocolate sauce. Deeply satisfying for any chocolate lover. – \$12

Strawberry Shortcake

Light sponge cake layered with sweet strawberries and whipped cream. Finished with a fresh strawberry topping for a classic dessert favourite. – \$12

Dessert Sampler Trio

A decadent trio, perfect for sharing (or not). Enjoy a rich chocolate brownie with vanilla ice cream and chocolate drizzle, a classic strawberry shortcake layered with fresh berries and whipped cream, and warm sticky toffee pudding finished with caramel sauce. A little taste of everything sweet, and irresistible. – \$12

Carrot Cake (GF)

Moist and flavourful gluten free carrot cake, blended with warm spices and topped with smooth cream cheese icing, A perfectly comforting dessert. - \$12

Cheesecake” Tower of Power”

Creamy cheesecake on a buttery graham crust, topped with your choice of strawberry or blueberry sauce, for a sweet classic finish. - \$12

Kids Vanilla Ice Cream

Choice of strawberry, chocolate or caramel drizzle – \$3
Free with a kid’s meal.