

The
Bufflehead
Café

Serving dinner from 4pm - 9pm

Insalata

Capresse

Seasonal tomato, Bocconcini, extra virgin olive oil, fresh basil, crystal salt

\$16.00

House Salad

House greens, Pecorino Romano, toasted pistachio, herb vinaigrette, crispy garlic crumble

\$14.00

Roasted Beet Salad

Purple beets, frisse, whipped goat cheese, toasted almond, citrus, herb oil

\$16.00

Antipasto

Meatball Trio

AAA sirloin, pomodoro, Pecorino Romano, herb oil, micro basil

\$15.00

Seared Scallop

Microgreens, pesto beurre blanc, onion ash, chili oil

\$17.00

Calamari

Fried pacific squid, microgreens, minced onion, herb yogurt sauce

\$16.00

Pasta

Sugo Spaghettoni

Classic sugo, micro basil, Parmigiano Reggiano

\$19.00

Bolognese Tagliatelle

AAA sirloin bolognese, micro basil, Parmigiano Reggiano

\$21.00

Linguine Alle Alfredo

Cream & butter sauce, herb oil, Pecorino Romano, parsley

\$19.00

Linguine Alle Vongole

Mussels, clams, olive oil, herb oil, lemon, chili flake, parsley

\$22.00

Il secondo

Brine Chicken Supreme

Seared 12-hour brined supreme, roasted rosemary potato, herb kale salad

\$22.00

Braised Chuck Flat

8-hour braise, Provençal ratatouille, herb oil, microgreens, charred focaccia

\$25.00

Grilled Salmon

Charred lemon caper sauce, lentils alle pomodoro, chili oil, microgreens

\$24.00

Dolce

Tiramisu

Espresso Kahlua, Mascarpone, cinnamon, dark chocolate

\$11.00

Sorbet

Alternating sorbet flavours, fresh fruit, cookie crumb

\$9.00