

In-Cottage Dining Menu

Made to order in our kitchen and delivered right to your home away from home at Oceanstone!
All menu items are designed for two people to enjoy. Ready to heat up and enjoy at your leisure.

48-hour notice required for all orders. Please let us know about any allergies or dietary concerns when ordering. **V** – Vegetarian **Ve** – Vegan **GF** – Gluten-Free

Seaside Nibbles

Charcuterie Plate - \$22

Selection of cheese and cured meats served with crostini

Chicken Wings - \$18

Your choice of BBQ or homemade hot sauce

Arancini di Fungi - \$16

Wild mushroom risotto balls with tomato sauce and parmigano **V**

Tuna Tartar - \$18

Fresh Tuna with cucumber and scallion in a sesame, hoisin, lime vinaigrette served with crispy fried wontons

Wild Mushroom and Truffle Tarts - \$14

Wild mushroom and truffe tarts with provolone **V**

Homemade Soups - \$12 for 1L

Classic Chicken Noodle
Squash, Cauliflower and Apple
Tomato Basil

Sweet Treats - \$8

Fresh Baked Cookies
Bread Pudding with a Maple Whiskey Sauce
Fruit Crumble

Ask about our selection of wine, beer and other beverages available to order to your accommodation.

Gourmet to Go

Shepherd's Pie - \$34

Slow stewed beef and vegetables in a rich pan gravy topped with creamy, buttery mashed potatoes.

Sausage & Scalloped Potatoes - \$34

Local Cavicchi sausages with scalloped potatoes and brussel sprouts.

Stuffed Pasta Shells - \$32

Pasta shells stuffed with ricotta and winter greens served with Chef's signature tomato sauce. **V**

Pasta Penne al Forno - \$32

Baked penne pasta with Chef's signature tomato sauce and homemade meatballs.

Roasted Chicken Dinner - \$48

Whole marinated chicken stuffed with fresh herbs & lemon on a bed of red potatoes, carrots, onions and celery. **GF**

Chicken Pot Pie - \$34

Creamy chicken and vegetable pie served with a Caesar salad.

Pork Schnitzel \$34

Crisp schnitzel served with a dark beer sauce, brussel sprouts and mashed potatoes.

Gourmet Mac & Cheese - \$32

Blend of cheese, fresh herbs, roasted garlic, white wine and fresh cream slowly simmered for a truly decadent sauce with an herb and butter bread crumb. **V**

Add Bacon \$5 or Lobster \$18

Homemade Meatloaf - \$34

Melt in your mouth all beef meatloaf served with creamy mashed potatoes, green beans and carrots with a side of mushroom gravy

Red Thai Coconut Curry Bowl - \$30

Medley of fresh vegetables, fragrant ginger and lemongrass, edamame beans, and bok choy stewed in a rich coconut curry broth served over herbed basmati rice.

Ve GF ~ Add 5-Spice Chicken \$10

Stuffed Peppers - \$34

Sweet Peppers stuffed with either ground beef or quinoa and wilted greens served with maple glazed carrots and roasted potatoes. **V Optional**

Braised Beef Stew - \$34

Fall apart tender chunks of premium beef in a rich red wine gravy with a variety of seasonal root vegetables.

All prices are subject to 15% HST