

## SHARE PLATES \$9 EACH - 3 FOR \$20

### POMME FRITES

Your choice of parmesan & herb dusting, spicy cajun dusting or salt & pepper dusting with garlic aioli.

### ROASTED GARLIC & CARAMELISED ONION HUMMUS (V)

Roasted garlic, caramelised onions, chickpeas, seasoning, olive oil, lemon with 3 slices of our house baked bread.

### WEST COAST FRY BREAD

Cumin & sea salt dusted, chipotle aioli and lime wedge.

### GRILLED CUTTLEFISH STEAK (GF)

Topped with garlic white wine beurre blanc.

### SMOKED MEATBALLS

Five house smoked meatballs tossed in house marinara sauce, parmesan cheese, side of basil aioli.

### BRUSCHETTA FLATBREAD

Cherry tomato, olive oil, chèvre cheese, caramelised onions and sea salt on our flatbread, baked in our forno oven then topped with arugula & balsamic glaze.

## STARTERS

### HOUSE SMOKED BEEF BRISKET POUTINE

\$13

Pomme frites, house smoked beef brisket, beef jus, cheese curds, side of horseradish aioli.

### HOUSE SMOKED CHICKEN WINGS

\$14

House smoked wings with your choice, cumin & sea salt dusted, salt & pepper, Sawmill BBQ sauce, hot-n-spicy. Served with house made blue cheese dip.

### CHILI PRAWNS

\$14

Sautéed prawns tossed in a chili cream sauce, served with 3 slices of our in-house baked bread.

### PULLED PORK TACOS

\$15

Three starter size flour tortillas, house pulled pork, creamy coleslaw, Sawmill BBQ sauce, mango pico de gallo.

### SOUTHWEST FISH CAKES

\$16

House built halibut & crab cakes, pan fried, chipotle aioli, mango pico de gallo.

### NACHO'S PLATTER (GF)

\$23

Corn tortilla chips, topped with olives, pickled jalapeno, cherry tomato, cheddar & monterey cheese blend, side of mango pico de gallo, and side of sour cream. Served on our pizza board.

Add pulled pork or mild Italian sausage \$3

Add sour cream or mango pico de gallo \$1.5

### CHARCUTERIE PLATTER

\$26

Select cured meats & cheeses, roasted garlic & caramelised onion hummus, mixed olives, marinated vegetables, fry bread and slices of house baked bread.

## SOUPS & SALADS

\$8.5 CUP

### SEAFOOD CHOWDER

House recipe, halibut, cuttlefish, bacon, smoked potato, cream.

\$11.5 BOWL

### SAWMILL FEATURE SOUP

Ask server for details.

### SAWMILL BOWL (V)

\$16

Bed of mixed greens, quinoa blend, topped with gold beets, cucumber, cherry tomatoes, edamame beans, cashews.

### GREEN SALAD (GF)

\$13

House greens, sliced cucumber, cherry tomato, roasted cashews, dried cranberries, lemon balsamic vinaigrette or blue cheese.

### BEET & CHÈVRE SALAD (GF)

\$14

House greens, lemon balsamic vinaigrette, golden beets, pickled red onion, chèvre, balsamic glaze.

### CAESAR SALAD

\$14

Romaine, house made caesar dressing, crispy prosciutto, with house croutons, parmesan curls.

## ADD-ONS TO ACCOMPANY YOUR MEAL

### CHARGRILLED STRIPLOIN STEAK 4oz.

\$9

### SAUTÉED PRAWNS

\$9

### CHARGRILLED CHICKEN BREAST

\$8

### CHARGRILLED CUTTLEFISH FILLET

\$6

### SMOKED POTATO SALAD

\$5

### FRESH BAKED IN-HOUSE BREAD

\$4

With olive oil and balsamic.

### FRESH BAKED IN-HOUSE BREAD (2PC.)

\$2

### SAUCE TRIO

\$2.5

House-made blue cheese, chipotle aioli, garlic aioli.

### ADD SALAD DRESSING

\$1.5

## SANDWICHES

All sandwiches are served with pomme frites and a tossed side salad with house made lemon balsamic dressing.  
Substitute a side \$2.00 - potato salad, caesar salad.

PULLED PORK SANDWICH Cherry, apple & oak smoked pulled pork shoulder, Sawmill BBQ sauce, creamy coleslaw, chipotle aioli, on a brioche bun.	\$15	BBQ CHICKEN BURGER Grilled chicken breast, cheddar cheese, garlic aioli, Sawmill BBQ sauce, mixed greens, tomato, crispy onions on a brioche bun.	\$17
SMOKED BRISKET BEEF DIP Herb rubbed, hickory and mesquite smoked beef brisket, with beef jus, caramelized onions, horseradish aioli, on a ciabatta roll.	\$17	50/50 TAPHOUSE BURGER House built chuck and pork shoulder burger with caramelized onion, aged white cheddar, garlic aioli & chimichurri, on a brioche bun.	\$17
CHICKEN & BACON BURGER Grilled chicken breast, farm style bacon, cheddar cheese, tomato, arugula, basil aioli on a brioche bun.	\$17	BLACK-N-BLUE BURGER Grilled 50/50 patty, Cajun black'n spices, farm style bacon, blue cheese, caramelised onions, garlic aioli on a brioche bun. Add bacon or mushrooms	\$18 \$2.5

## ENTREES

VEGAN WILD MUSHROOM & EDAMAME RISOTTO (V) Enjoy our vegan risotto with wild mushroom, edamame beans, garlic, onions, vegetable & miso stock. <i>We can make it with dairy too, please let your server know.</i>	\$18	SEAFOOD RISOTTO Rich & creamy risotto with prawns, halibut & clams ( <i>market availability</i> ).	\$23
THAI VEGETABLE CURRY (GF) (V) Coconut milk, red thai curry, tomatoes, chefs vegetables, smoked potatoes, fresh basil, fresh mint, cashews, basmati rice pilaf.	\$18	PAN ROASTED HALIBUT (GF) On white bean ragout - tomato, onion, garlic, navy beans, bacon, vegetable stock, seasonal vegetables, citrus butter.	\$24
SAUSAGE & WILD MUSHROOM PASTA Fusilli pasta, mild Italian sausage, wild mushrooms, roasted red peppers in our chipotle cream sauce.	\$20	8OZ. NEW YORK STRIPLOIN STEAK Grilled to your request, served with roasted garlic mashed potatoes, sautéed mushrooms, seasonal vegetables & beef jus.	\$26
CUTTERS CHICKEN (GF) Chargrilled double chicken breast with sundried tomato & chèvre, prosciutto red pepper relish, balsamic drizzle, basmati rice pilaf, seasonal vegetables.	\$21	8OZ. BLACK & BLUE NEW YORK STRIPLOIN STEAK (GF) Grilled to your request, Cajun black'n spices, blue cheese, pico de gallo, garlic mashed potatoes, seasonal vegetables.	\$26
		HOUSE SMOKED BBQ PORK SIDE RIBS (GF) HALF RACK \$19 • FULL RACK Big & juicy full of flavour, house recipe rub & smoked for five hours, Sawmill BBQ sauce, potato salad and creamy coleslaw.	\$29

## PIZZA 12"

Hand crafted, wood-fired Neapolitan style pizza.

MARINARA Rustic tomato sauce, garlic, olive oil, sea salt.	\$10	QUATTRO FORMAGGI Fresh mozzarella, aged white cheddar, asiago and gorgonzola with olive oil and parsley.	\$18
MARGHERITA Rustic tomato sauce, fresh mozzarella, fresh basil, extra virgin olive oil.	\$14	DIAVOLA Rustic tomato sauce, soppressata, mild Italian sausage, fresh mozzarella, & fresh basil.	\$18
SALUMI - AKA PEPPERONI Rustic tomato sauce, Genoa salami, fresh mozzarella.	\$15	BLACK & BLUE Bechamel sauce, smoked brisket, fresh mozzarella, mushrooms, arugula, caramelized onion and gorgonzola.	\$19
FLAMBE Bechamel sauce, fresh mozzarella, caramelized onion, shaved prosciutto & parmesan.	\$16	<b>CONSTRUCT YOUR OWN PIZZA</b> START WITH A MARINARA PIZZA & ADD YOUR CHOICE OF TOPPINGS PRICED BELOW, OR ADD ADDITIONAL TOPPINGS TO ANY PIZZA AS PRICED BELOW.	
HAWAIIAN Rustic tomato sauce, baked ham, pineapple, mozzarella.	\$16	EXTRAS Fresh basil, roasted garlic, artichokes, kalamata olives, mushrooms, caramelized onion, red onion, roasted red peppers, arugula, pineapple.	\$2 EA.
CAPRICCIOSA Rustic tomato sauce, artichokes, kalamata olives, mushrooms, baked ham, fresh mozzarella.	\$17	EXTRAS Sauce Trio: house-made blue cheese, chipotle aioli, garlic aioli.	\$2.5 EA.
GIARDINO Rustic tomato sauce, oven roasted garlic and red peppers, caramelized onions, chèvre, fresh mozzarella, arugula, olive oil, & balsamic drizzle.	\$17	EXTRAS Anchovies, ham, Genoa salami, soppressata, mild Italian sausage, fresh mozzarella, asiago, chèvre, aged white cheddar, prosciutto, gorgonzola, smoked brisket.	\$4 EA.
AMANTE DELLA CARNE Rustic tomato sauce, prosciutto, mild Italian sausage, Genoa salami, cheddar, fresh mozzarella, parsley.	\$17		
FUNGHI Bechamel sauce, a mix of seasonal mushrooms, aged white cheddar, mozzarella, roast garlic, arugula, truffle oil.	\$18		