



BEETROOT SALAD \$12

BEETROOT, FRISEE, HONEY WHIPPED CHÈVRE,
VIDAL ICEWINE DRESSING, BLACKBERRY, PECAN

Suggested Wine Pairing: 2024 Reserve Sauvignon Blanc

ROASTED SQUASH SALAD \$11

ARUGULA, TAHINI LEMON DRESSING, PUMPKIN SEEDS,
CRANBERRY, WHIPPED FETA CHEESE

Suggested Wine Pairing: 2022 Montague Vineyard Chardonnay

SOUP OF THE DAY \$10

ASK YOUR SERVER FOR DETAILS

TRUFFLE FRIES \$15

SERVED WITH GARLIC AIOLI

ANTIPASTO BOARD \$35

SELECTION OF LOCAL CANADIAN CHEESE,
PINGUE FAMILY CURED MEATS, HOUSE-MADE PICKLED
VEGETABLES AND JAM

CHEESE BOARD \$35

SELECTION OF LOCAL CANADIAN CHEESE,
HOUSE-MADE PICKLED VEGETABLES AND JAM

INNISKILLIN

PLEASE LET YOUR SERVER KNOW OF ANY ALLERGIES OR DIETARY RESTRICTIONS BEFORE ORDERING.
20% AUTO-GRATUITY APPLIES TO GROUPS OF SIX OR MORE PEOPLE.



BABA GHANOUSH \$14

ROASTED EGGPLANT, OLIVE OIL, LEMON JUICE, TAHINI,
SUMAC, DUKKAH, SERVED WITH FLAT BREAD

Suggested Wine Pairing: 2024 Reserve Cabernet Franc Rosé

FISH & CHIPS \$19

BEER BATTERED HADDOCK, COLESLAW, FRIES,
MUSHY PEAS, TARTAR SAUCE, LEMON

Suggested Wine Pairing: 2024 Discovery Series P3

RAGÙ ALLA BOLOGNESE \$20

TAGLIATELLE, GROUND BEEF, OLIVE OIL, BASIL,
PARMIGIANO REGGIANO, SERVED WITH GARLIC BREAD

Suggested Wine Pairing: 2022 Montague Vineyard Merlot

CHILD MENU

12 years and under

PASTA \$10

CHICKEN FINGERS WITH FRIES \$12

DESSERTS

ICEWINE FLIGHT \$30

Complete your dining experience
with a selection of our famous Icewines

BONBON TRIO \$10

Three gourmet small batch bonbons bursting
with flavour. Peach Cheesecake,
Beet Dark Chocolate & Candy Cap Milk
Chocolate. contains gluten, nuts, dairy

INNISKILLIN

PLEASE LET YOUR SERVER KNOW OF ANY ALLERGIES OR DIETARY RESTRICTIONS BEFORE ORDERING.
20% AUTO-GRATUITY APPLIES TO GROUPS OF SIX OR MORE PEOPLE.