

# Rock Garden Café Menu

## STARTERS

### Breads and Spreads — \$10

House-made hummus dip, roasted garlic, and Kalamata olive tapenade with grilled flatbread and crispy fresh vegetables from our garden.

### Roasted Tomato Gazpacho — \$8

Chilled tomato gazpacho served with grilled baguette.

## SALADS

### Garden Salad — \$13

Field greens tossed with sliced English cucumber, grape tomatoes, julienne red onion, carrot ribbons, dried fruit with honey balsamic dressing.

### Baby Kale Caesar Salad — \$14

Chopped baby kale tossed with herb crostini, pancetta crisp tossed in roasted garlic Caesar dressing.

### RBG Heirloom Tomato Salad — \$15

Heirloom tomatoes harvested from our garden, buttery croutons, bocconcini cheese, fresh basil, balsamic vinaigrette, baby arugula.

### Rainbow Beet Salad — \$14.75

An array of colourful sliced beets served atop baby arugula with pumpkin seeds, mixed nuts and goats cheese in a local honey vinaigrette dressing.

### Add To Any Salad

Grilled Chicken Breast - \$7

Pan Seared Rainbow Trout - \$8

## FLATBREADS

### Mixed Mushroom Flatbread — \$15

A medley of mushrooms, fresh thyme, pea tenders & blue cheese aioli on roasted garlic flatbread.

### Pulled Chicken Flatbread — \$16.50

Roasted pulled chicken in adobo sauce, caramelized onions, smoked cheddar, chopped lettuce, fresh pico de Gallo and cilantro crème.

### Grilled Peach Flatbread — \$15.50

Grilled Ontario peach slices, goat's cheese, crispy pancetta, crushed pistachios, balsamic glaze.

Our flatbread is made in house by our talented chefs!

All flatbreads served with small garden salad.

### Feature Sandwich

Chef's special creations.

Menu subject to change based on market conditions.

PRICES SUBJECT TO APPLICABLE TAXES



## ENTREES

### Crispy Pork Belly — \$14.50

Oven roasted pork belly served with apple kohlrabi Coleslaw & cornbread biscuit.

### Chef's Feature Pasta — \$15.50

Chef's daily creation made with the freshest ingredients daily.

### Ginger Hoisin Rainbow Trout — \$17.50

Pan seared local Rainbow Trout with ginger, sesame hoisin sauce on top of glass noodle salad with julienne vegetables.

## DESSERTS

### Seasonal Fruit Tart — Mix berry — \$6.00

### Chef's Feature Scone and Preserves — \$6.00

## KIDS MENU

### Mac and Cheese with Bacon — \$10

Fresh pasta in house-made creamy cheese sauce.

### Grilled Cheese with Kettle Chips — \$8

Three cheese grilled sandwich served with kettle chips.

### Pepperoni and Cheese Pizza — \$10

Zesty pepperoni and mozzarella cheese with house-made tomato sauce.

## BEVERAGES

Assorted soft drinks, fruit juices,  
lemonade, sparkling water **\$3**

Coffee and Tea **\$3**

Niagara VQA wine 6oz glass **\$7.50**

Ask our team about our local wine 750ml bottle **\$33**  
selections all VQA

Local Craft Beer 473ml can **\$7.50**

Ask our team about our selection of local brewed favourites

### Other Bottled Beer & Cider

Molson Canadian 341ml can \$6

Coors Light 341ml can \$6

Pommies Cider 473ml can \$8

Corona Extra 330ml can \$7.50

Heineken 330ml can \$7.50

At Royal Botanical Gardens, we believe in being stewards of our environment and being partners in our community. We source local products (including our gardens), partner with local farms and dairies as well as use eco-friendly, sustainable products throughout the facility and grounds.

We ask that you join us in the goal of preserving and enhancing the beauty of our environment by utilizing the recycle stations located throughout Royal Botanical Gardens.