

STARTERS

Teahouse Stuffed Mushrooms 🍷 (GF)
crab, shrimp, cream cheese, arugula 17

Mussels Provençal 🍷
1lb mussels, tomato fennel broth, fresh basil, grilled garlic baguette 25

Edamame Hummus (V)
marinated mixed olives, crispy chickpeas, tomato confit, grilled garlic baguette 18

Zucchini Carpaccio (V)
sliced grilled zucchini, tomato bruschetta, arugula, shaved asiago, balsamic glaze 18

Tomato & Burrata (V)
heirloom tomatoes, balsamic glaze, arugula, toasted pistachios, basil-lemon oil 21

Sauteed Garlic Prawns (GF)
white wine, garlic, butter, herbs, toasted baguette 19

Beef Carpaccio
peppercorn crusted, truffled dijon aioli, pickled shimeji mushrooms, shaved parmesan, arugula 23

Sesame Crusted Albacore 🍷 (GF)
seaweed salad, soy mustard, tobiko 18

Charcuterie Board
Chef's selection of cured Oyama meats and cheeses, grapes, raisin crisps, cornichons, grainy mustard 36

Cheese Board (V)
Chef's selection of local cheeses, grapes, honeycomb, raisin crisps 24

SOUP & SALAD

Lobster Bisque
brandy, crème fraîche, poached prawn 19

Soup of the Day
seasonal offering 15

Caesar Salad
romaine, creamy caesar dressing, shaved parmesan, cheese crostini, fried capers, marinated white anchovies 16

Teahouse Salad (V) (GF)
crisp greens, shaved carrots, pickled fennel, asparagus, watermelon radish, citrus vinaigrette, toasted sunflower & pumpkin seeds 15

Salad Niçoise 🍷 (GF)
pepper crusted albacore, fingerling potatoes, green beans, olives, hard boiled egg, grape tomatoes, niçoise vinaigrette 27

ENTREES

Charbroiled Rack of Lamb ^{GF}

potato pavé, cinzano demi, garden vegetables 52

Bone-in 16oz Ribeye Steak

pommes frites, garden vegetables, compound butter 59

Steak Diane ^{GF}

7oz grass-fed tenderloin, diane sauce, potato pavé, seasonal vegetables 51

Brome Lake Duck Confit

truffled mushroom croquette, garden vegetables, fig demi-glace 39

Miso Glazed Sablefish ^V ^{GF}

roasted fingerling potatoes, miso vinaigrette, garden vegetables 48

Roasted Chicken Supreme ^{GF}

chimichurri potatoes, garden vegetables, pearl onion & tomato confit, capers, sicilian olives, red wine demi-glace 32

Seafood Spaghetti

san marzano arrabiata sauce, mussels, clams, shrimp, bay scallops, fresh fish, basil oil 42

Wild Mushroom Ravioli ^V

pesto, cherry tomatoes, arugula, shaved parmesan, pine nuts 26

Crab & Shrimp Crusted Halibut ^V

chimichurri fingerling potatoes, garden vegetables, lemon caper butter sauce 49

Pan Seared Steelhead Salmon ^V ^{GF}

roasted fingerling potatoes, ratatouille, broccolini, chimichurri 35

Teahouse Bowl ^V ^{GF}

edamame hummus, roasted caulliflower, quinoa, yams, red beets, cherry tomatoes, carrots, crispy chickpeas, kale and cabbage salad 25

FOR THE TABLE

Fingerling Potatoes ^V ^{GF} chimichurri dressing 12

Crispy Brussels Sprouts ^V ^{GF} lemon, chili, parmesan aioli 12

Charred Broccolini ^V ^{GF} lemon, olive oil, pecorino romano 12

Truffle Fries ^V ^{GF} pecorino romano 14

Cajun Cauliflower ^V ^{GF} flash fried, cajun seasoning, lemon juice, asiago, basil 12

Sauteed Mushrooms ^V ^{GF} oyster, shimeji, portobello & white mushrooms, garlic, white wine 12

Mushroom Risotto ^V pecorino romano 15

Crispy Tofu ^V soy chili sauce 5

THE TEAHOUSE STORY

The Teahouse Restaurant was originally built as a garrison and officer's mess during the second world war when Ferguson Point was a military installation. After the war, the house was used as a residence for the military and then in the 1950's it was opened as the Ferguson Point Tea Room in the summer.

In a state of disrepair, it was closed by the city in 1976 until 1978 when the present owner renovated it, and opened it as the Teahouse Restaurant.