



# H O N S B E R G E R

## E S T A T E W I N E R Y

### **Charcuterie - 27**

House Cured and imported Meats - Local Cheese- Preserves -  
grilled Flatbread

### **Mussels - 16**

Toasted garlic - caramelized onions - fresh basil tomato sauce -  
Grilled Bread

### **Polenta Fries - 13**

House Polenta fries - garlic aioli - Tomato Sauce - Grana Padano

### **Arancini - 17**

Ask your server about our current house made arancini special

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### **Warm Salad - 17**

Grilled Fennel - Belgian Endive and radicchio warm salad with  
Upper Canada Nosey Goat cheese. Aged Spanish Sherry vinegar  
and extra virgin olive oil.

### **Caesar Vinaigrette - 16**

Romaine Hearts - crispy bacon - house croutons - Caesar  
Vinaigrette

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### **Hons-Burger - 19**

Caramelised onion - in house Bacon Jam - Niagara Gold Cheese-  
with salad or frites

### **Chicken Sandwich - 19**

Grilled Chicken - Caesar on - Rosemary focaccia - asiago cheese  
- with frites or salad

### **Gnocchi - 26**

In house Potato Gnocchi - Braised Rabbit - sautéed guanciale -  
wild mushrooms - Parmigiano

### **Risotto - 28**

Duck leg confit - sautéed foie gras - reduced balsamic vinegar -  
dried cranberries - Italian imported truffle oil

### **Tagliatelle Pasta - 23**

Fresh Mussels - Black Tiger Shrimp - Bay Scallops - fresh tomato  
sauce - Extra Virgin Olive Oil - fresh basil

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### **Beef Tenderloin - 42**

AAA Beef Tenderloin - House Cab Franc Demi Glace - fingerling  
potatoes and seasonal vegetables

### **Chicken Supreme - 28**

Free Range Chicken - Prosciutto - Goat cheese - truffle mushroom  
cream sauce - fingerling potatoes and seasonal vegetables

### **Seared Halibut - 36**

Pan seared fresh Halibut - vegetable medley - Pearl Pasta -  
Puttanesca - Fresh Lemon - Extra Virgin Olive Oil

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### **Sticky Toffee Pudding - 9**

### **Cookies and Milk - 8**

Ask your server about our desert features!



@Honsbergerestate