



THE
MALIGNE RANGE

GROUP LUNCH

LUNCH OPTION 1 \$35

TO START

TOMATO BISQUE *GF+, DF+*
crème fraiche, croutons

or

CAESAR SALAD *GF+*

romaine & kale, crispy bacon, focaccia croutons,
parmesan, creamy Caesar dressing

THE MAIN

--

SERVED WITH CHOICE OF YUKON FRIES
OR LITTLE HOUSE SALAD

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BEEF BRISKET SANDWICH *GF+, DF+*

smoked Alberta beef brisket, Swiss cheese,
spicy mustard

or

SMOKED CHICKEN CLUB *GF+, DF+*

pulled smoked chicken, bacon,
Swiss cheese, romaine lettuce, beef tomato,
peppercorn aioli, toasted sourdough

or

FALAFEL BURGER *DF, VG*

house-made falafel patty, herb aioli,
tomato relish, house pickles, lettuce, onion

TO FINISH

LEMON POSSET *GF+*

macerated raspberries, almond struesli



LUNCH OPTION 2 \$45

TO START

TOMATO BISQUE *GF+, DF+*
crème fraiche, croutons

or

CAESAR SALAD *GF+*

romaine & kale, crispy bacon, focaccia croutons,
parmesan, creamy Caesar dressing

or

LITTLE HOUSE SALAD *GF, DF+, V, VG+*
quinoa, goat cheese, pear, radish, tender
greens, white balsamic dressing

THE MAIN

ALBERTA BEEF BRISKET *GF+, DF*

Yukon spun mashed potato, seasonal
vegetables, au jus

or

WEST COAST SALMON *GF, DF*

golden raisin caper veronique, herb smashed
potato, seasonal vegetables

or

FUGE SAUSAGES *GF, DF*

elk & pork, tomato chutney, Yukon spun
mashed potato, seasonal vegetables

or

BEETROOT WELLINGTON *V, VG+*

red wine reduction, herb smashed potato,
buttered seasonal vegetables

TO FINISH

STICKY TOFFEE PUDDING *V*

whisky butterscotch sauce,
ginger whip

GF gluten free *V* vegetarian

DF dairy free *VG* vegan

+ with modifications