

## Wine & Tapas Bar

~ Tapas, is to eat free from rules and schedules ~

Our tapas are flavourful dishes created with the intention of sharing. Please embrace the 'tapas style' of dining, by ordering for the table. We generally suggest ordering four-to-five dishes, per table of two

## **Small Plates**

great small plates to start the evening

Bread Basket Lake Village Bakery organic breads & crackers, extra virgin olive oil & Modena balsamic vinegar	7
Bowl of Soup Chefs daily creation	8
<b>Mixed Green Salad</b> fresh herbs, cherry tomatoes, toasted pumpkin seeds, <i>Covert Farms</i> organic radishes & beets, white wine & Dijon vinaigrette	8
<b>Patatas Bravas</b> <i>Covert Farms</i> Organic roasted sieglinde potatoes, spicy <i>Two Rivers Organics</i> chorizo sausage, onions, garlic & oregano slow cooked with heirloom tomatoes	10
Beef Tenderloin Carpaccio Okanagan's Finest Natural-Raised Beef, fresh caper berries, shallots, sunchoke chips, aioli	10
Share Plates	
medium sized, second course plates	
Spiced Chili Prawns cool pearl couscous with lemon aioli, autumn vegetables, kale, roasted red pepper puree	12
<b>Quinoa &amp; Roasted Cauliflower Salad</b> warmed quinoa, <i>happy days</i> Okanagan goat cheese, roasted beets, <i>Covert Farms</i> arugula, warm vinaigrette	14
<b>Pan Roasted Pork Sausages</b> in-house made sausages with <i>Two Rivers Organics</i> Pork, bacon & "Blood Alley beer" baked beans	14
<b>Spicy Chicken Curry</b> <i>Rosebank Farms</i> organic chicken, ginger basmati rice, fresh cilantro, local organic vegetables, in-house made chutney, Greek yogurt	15
Thinly Sliced 5oz Bavette Steak Two Rivers Organic Meats, medium rare steak, whipped potato, shallot jus	16
Wild Pacific Salmon roasted salmon filet, ginger basmati rice, glazed organic carrots, lemon herb butter	16
Feast Plates	
"Feast" sized, main course plates, intended to share	
<b>Braised Lamb Shank</b> <i>Two Rivers Organics</i> Lamb, <i>Harkers Organics</i> cherry wine & rosemary braise, creamy <i>Grana Padano</i> polenta, fresh crisped sage leaves	25
<b>Rustic Confit Chicken</b> <i>Rosebank Farms</i> Organic Chicken, white cheddar & fresh herb biscuits, Okanagan creamed corn, natural chicken gravy	30
<b>14oz Striploin Steak</b> <i>Okanagan's Finest</i> Natural-Raised Beef, wine-fed Organic dry-aged beef, sliced & cooked medium rare, natural red wine jus	35

## **Side Plates**

extra accompaniments for every meal

in-house baked beans \$5 roasted autumn vegetables \$5 ginger & lemongrass basmati rice \$4

creamy whipped potato \$4 creamy *Grana Padano* polenta \$6 cheddar & fresh herb biscuits with gravy \$7

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