

In-Cottage Dining Menu

Made to order in our kitchen and delivered right to your home away from home at Oceanstone!
48-hour notice required for food items.

Seaside Nibbles

Charcuterie Plate - \$22

Selection of cheese and cured meats served with homemade seasonal fruit chutney, pickles and crostini

Chicken Wings - \$18

Marinated Chicken wings hand dusted and fried crispy served with either our house made sweet and smoky BBQ sauce or chef special hot sauce

Tuna Tartar - \$18

Fresh Tuna with cucumber and scallion in a sesame, hoisin, lime vinaigrette served with crispy fried wontons

Oceanstone Bruschetta - \$14

Fresh tomatoes, sundried tomatoes, extra virgin olive oil, fresh garlic, basil, and parmigiano served on top of homemade focaccia

Gourmet to Go

A little something for everyone. Let us handle the cooking and reheat when you're ready to eat.

V – Vegetarian **Ve** – Vegan **GF** – Gluten-Free

Baked Penne al Forno with Meatballs - \$27

Cheesy baked penne with fresh tomato basil sauce topped with our homemade signature stuffed meatballs.

Baked penne al Forno - \$27

Cheesy baked penne with fresh tomato basil sauce and tossed with baby spinach and roasted red peppers topped with goat cheese. **V**

Roasted Chicken Dinner - \$40

Whole marinated chicken stuffed with fresh herbs and lemon baked on a bed of red potatoes, carrots, onions and celery. **GF**

Stuffed Chicken Breast - \$29

Tender marinated chicken stuffed with roasted pepper and goat cheese served with mashed potatoes, green beans and sweet peppers. **GF**

Something to Cheers!

Sparkling

Itynera – NV Italy **\$40**

Wine

Jost Great Big Friggin' Red – NV Nova Scotia **\$39**

Siete Soles Cabernet Sauvignon **\$30**

Jost Tidal Bay – 2018 Nova Scotia **\$39**

Siete Soles Sauvignon Blanc **\$30**

Beer

Assorted NS Craft Beer & Cider **\$7**

Coolers

Assorted Mixed Beverages **\$7**

Assorted Pop & Juice **\$2.50**

1L Homemade Lemonade or Iced Tea **\$12**

Red Thai Curry Coconut Bowl - \$25

Medley of fresh vegetables, fragrant ginger, lemon grass, edamame beans, steamed bok choy stewed in a rich curry coconut broth over herbed basmati rice. **GF Ve**
Add Chinese Five Spice marinated chicken breast \$10

Homemade Meatloaf - \$27

Melt in your mouth all beef meatloaf served with creamy mashed potatoes, green beans and carrots with a side of mushroom gravy

Chicken Noodle Soup \$12

1L Jar of tender pulled chicken with chopped vegetables, fresh herbs and egg noodles. **GF**

Sweet Treats

Enough for two to share or indulgent for one!

Homemade Cookie Dough **\$8**

or cookies if you don't want to do the baking yourself!

Chocolate Mousse **\$8**

Chocolate Brownies **\$8**

Grill Your Own BBQ Feasts

Locally sourced, expertly seasoned and prepped by our Chef these BBQ packages allow you to do the grilling and eating and us all the prep work and clean-up! All packages include accompanying sauces, buns, garnishes and 2 choices from our side dish menu.

Classic Burgers and Dogs

Fresh ground steak seasoned to perfection and hand packed by our kitchen and classic ballpark dogs.

2 people **\$32** / 4 people **\$60**

Add locally made sausages for **\$7/\$14**

Chicken Kabobs & Pitas

Tender marinated chicken, skewered with sweet red onion, fresh bell peppers and zucchini served with tzatziki, hummus, sliced tomatoes, shredded lettuce, and pita.

2 people **\$32** / 4 people **\$60**

Texas BBQ Ribs

48-hour marinated, slow cooked, fall off the bone baby back ribs rubbed in Chef's signature dry rub and then slathered in our homemade Sweet & Smokey BBQ sauce served with home made maple corn bread.

2 people **\$55** / 4 people **\$100**

The King of Steaks

Premium hand cut, bone in rib steaks seasoned with Chef's signature dry rub, local sea salt and fresh cracked pepper served with roasted garlic and whisky compound butter, red wine demiglace and our fresh and tangy gaucho sauce

2 people **\$90** / 4 people **\$175**

Add marinated shrimp skewers **\$12/\$24**

Add lobster tails **\$22/\$44**

The Veggie Experience

Herb, garlic and cheese Stuffed Portobello mushroom caps and Korean BBQ marinated cauliflower steaks with a honey hoisin peanut lime sauce.

2 people **\$32** / 4 people **\$60**

The Sides

Garlic Bread

Homemade Potato Salad with Chopped Gherkins and Fresh Dill

Couscous Salad with Diced Peppers, Cucumbers and Dried Cranberries in an Herb & Lemon Vinaigrette

Tomato and Cucumber Salad with Extra Virgin Olive Oil, Fresh Basil and Chives

Classic Macaroni Salad

Creamy Coleslaw with a Due of Cabbage, Carrots, and a Sweet & Tangy Dressing

Herb & Garlic Roasted Mini Potatoes

Grilled Mexican Corn on the Cob with Smoked Paprika, Garlic, and Fresh Lime

Honey Balsamic Marinated Zucchini and Eggplant

Ginger, Sesame & Garlic Marinated Asparagus

Italian Seasoned Peppers and Zucchini

Add an extra side **\$8/\$15**



Check out our In-Cottage Dining Menu for wines, beer, handcrafted cocktails, non-alcoholic beverages and desserts to complete your BBQ!

Packed Lunch Menu

Perfect for a picnic onsite or to take with you on an adventure exploring the Peggy's Cove area and beyond!

The Full Basket - \$18 per person

Choice of any sandwich:

Roast Beef, Onion Jam, Horseradish Aioli, Cheddar
Smoked Turkey, Sun Dried Tomato Aioli, Fresh Basil, Provolone
Roast Chicken, Dijon Aioli, Apple, Brie
Marinated Roasted Vegetables, Herb Goat Cheese
Egg Salad, Chopped Gherkins, Smoked Paprika, Crumbled Bacon
Ham, Swiss, Dijon Aioli
Classic BLT
Genoa Salami, Provolone, Tomato, Mayo, Mustard

PLUS:

Chef's Daily Fresh Baked Cookie
Bottled Water
Granola Bar
Crisp Apple

Choice of salad:

Moroccan Couscous with Warm Spices, Candied Fruit and Fresh Herbs
Caesar with Homemade Dressing, Olive Oil Croutons, Crispy Smoked Bacon
Italian 5 Bean with Fresh Herbs, Diced Sweet Onion and Pepper in a Honey Balsamic Dressing
Oceanstone Garden Salad; Baby Field Greens, House Pickled Onions, Beets, Goat Cheese, Spiced Pecans and our
Bulwark Cider Vinaigrette

A la Carte Options

Sandwiches - \$9

Roast Beef, Onion Jam, Horseradish Aioli, Cheddar and Baby Greens
Smoked Turkey, Sun Dried Tomato Aioli, Fresh Basil, Provolone and Baby Greens
Roast Chicken, Dijon Aioli, Apple and Brie
Marinated Roasted Vegetable Wrap with Zucchini, Bell Peppers, Eggplant, Baby Spinach and Herb Goat Cheese
Egg Salad with Chopped Gherkins, Smoked Paprika, Crumbled Bacon and Romaine
Ham, Swiss, Dijon Aioli and Romaine
Classic BLT
Genoa Salami, Provolone, Tomato, Mayo, Mustard and Chopped Olive
Ruben; Smoked Meat, Sauerkraut, Swiss with Russian Dressing
Chicken Salad Wrap with Lemon, Dill, Dijon, Sun Dried Tomato, Celery, Onion and Mayo
Spiced Black Bean Wrap with Tomato, Coriander, Baby Greens, Cumin and an Olive Oil Herb Vinaigrette

Salads - \$8

Moroccan Couscous
Housemade Caesar
Italian 5 Bean
Oceanstone Garden Salad
Roman Chickpea Salad with Romaine, Tomato and Pecorino Cheese tossed in a Red Wine Vinaigrette
Mediterranean Quinoa Salad with Cucumbers, Sweet Onion, Tomato, Green Onion, Kalamata Olives, Feta Cheese and a Fresh Basil & Lemon Vinaigrette
Pesto Pasta Salad with Sundried Tomatoes, Roasted Red Peppers, Baby Spinach and Parmigiana

Power Smoothies - \$7

Green Machine

A powerful blend of fresh greens, juice berries, cucumber, apple and celery

PBJ

Peanut butter, banana, blueberries, almond milk

Rise & Shine

A shot of espresso, ice, almond milk, almond butter, honey, chocolate

All prices are subject to 15% HST