

Winter In-Cottage Dining Menu

Made to order in our kitchen and delivered to your home away from home at Oceanstone!

24 HOUR NOTICE REQUIRED FOR ALL ORDERS UNLESS NOTED

Please let us know about any allergies or dietary concerns when ordering

V - Vegetarian **Ve** - Vegan **GF** - Gluten Free - Requires a unit with a kitchenette

Seaside Sharables

Charcuterie Plate - \$22

Selection of cheese and cured meats served with crostini **GF Optional**

Chicken Wings - \$18

Your choice of BBQ or homemade hot sauce

Arancini di Fungi - \$16

Wild mushroom risotto balls with a garlic and basil aioli **V**

Tuna Tartar - \$18

Fresh Tuna with cucumber and scallion in a sesame, hoisin, lime vinaigrette

Herb & Garlic Cheese Stuffed Mushrooms - \$13

Fresh cremini mushrooms stuffed with creamy goat cheese, fine herbs, and garlic **V**
Add Bacon +\$4

Chef Michael's Famous Stuffed Meatballs - \$13

Melt in your mouth tender and filled with mozzarella cheese and served with our homemade tomato sauce and crostini

House Cured Smoked Salmon - \$18

Fresh Atlantic salmon, cured with sea salt and local maple syrup then gently smoked with thyme and applewood. Served with a whipped cream cheese mousse, pickled onions, crispy capers, and homemade crostini

Chili & Chips - \$12

Smokey beef chili with tortilla chips

Homemade Soups - \$12

1L of the following options
Classic chicken noodle
Squash, cauliflower, and apple **Ve**
Tomato basil **Ve**

Sip & Savour

Vino & Charcuterie - \$45

Your choice of Jost Great Big Friggin' Red or Jost Tidal Bay and a charcuterie plate to share

Brew & Wings - \$35

Your choice of 4 NS Craft Beer & Cider (Propeller IPA, Garrison Tall Ship, Garrison Irish Red, Bulwark Cider) and Chef's chicken wings

Smoked Salmon & Bubbly - \$50

Our house cured smoked salmon with a bottle of Nova Scotian Jost Sparking Wine

On The Rocks!

Local Craft Beers - \$7

Hard Cider - \$7

Assorted Coolers - \$7

Jost Great Big Friggin' Red or Tidal Bay- \$39

Jost Bubbly - \$49

Sweet Treats

Caramel Pumpkin Cheesecake - \$14

Bread Pudding - \$14


with a Whisky, Maple Caramel Sauce

Seasonal Fruit Crumble - \$14

All menu items are designed for two people to enjoy. Ready to heat up and enjoy at your leisure.

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Red Thai Coconut Curry Bowl - \$34


Medley of fresh vegetables, fragrant ginger and lemongrass, edamame beans, and bok choy stewed in a rich coconut curry broth served over herbed basmati rice **Ve GF**

Add 5-Spice Chicken +\$10 Add Shrimp + \$16


Shepherd's Pie - \$40

Slow stewed beef and vegetables in a rich pan gravy topped with creamy, buttery mashed potatoes 

Pasta Penne al Forno - \$32


Baked penne pasta with Chef Michael's signature tomato sauce and homemade meatballs 

Stuffed Peppers - \$34


Sweet peppers stuffed with either ground beef or quinoa and wilted greens served with maple glazed carrots and roasted potatoes 

Ve Optional


Roasted Chicken Dinner - \$55

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

Chicken Pot Pie - \$37

Flaky pastry atop a creamy chicken and vegetable filling served with a garden salad 


Glazed Salmon - \$40

Maple dijon glazed salmon with Thai jasmine rice and steamed vegetables 

Tuscan Bean Stew - \$28

Italian stew with wilted kale, a mix of hearty beans, and fresh vegetables served with a rosemary ciabatta bun **Ve**

Gourmet Mac and Cheese - \$32


Chef Michael's signature blend of cheeses, fresh herbs, roasted garlic, white wine, and fresh cream folded into classic elbow macaroni and baked with our herb and butter bread crumb topping **V** 

Add Bacon +\$5 Add Lobster + \$18


Power Bowl - \$35

Quinoa, charred corn, diced tomatoes, marinated black beans, shredded cheese, fresh sprouts, cilantro, and roasted chicken breast with a smoky, creamy, chipotle, and lime dressing **GF**


Homemade Meatloaf - \$42

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


Bacon Wrapped Pork Tenderloin - \$45

Pork medallions with a creamy apple cider and Dijon sauce served with roasted potatoes and seasonal vegetables 


Chicken Marsala - \$48

Tender chicken breast covered with sauteed mushroom and Marsala wine sauce, roasted potatoes and season vegetables 

Salmon Cakes - \$40

Fresh Atlantic salmon cakes with chopped apple, fresh dill, and dijon served with our signature pickled beet, spiced pecan, and goat cheese Oceanstone salad 

Grandma's Cabbage Rolls - \$39

Local cabbage leaves stuffed with bacon, ground beef, and rice. Braised until melt in your mouth tender. **48hr notice required** 

Grill Your Own BBQ Feast



Locally sourced, expertly seasoned and prepped by our Chef these BBQ options allow you to do the grilling and eating while we do all the prep work and clean up!

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BBQ Small Bites

Prosciutto Wrapped Shrimp Bites - **\$18**

Bacon Wrapped Scallops - **\$24**

Prosciutto Caprese Wraps; Vine Ripened Tomato, Fresh Mozzarella & Basil - **\$17**

Honey Balsamic Roasted Vegetable Flatbread with Fresh Pesto & Crumbled Goat Cheese - **\$18**

Chicken Satays: Tender strips of chicken breast marinated in one choice of seasoning - **\$14**

- Soy, Ginger, Garlic, and Chili
- BBQ Jerk
- Mediterranean
- Lemon & Dill

BBQ Mains

All packages include accompanying sauces, 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 **GF Optional**

2 people **\$34** / 4 people **\$65**

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 **GF Optional**

2 people **\$34** / 4 people **\$65**

24hr Brined Pork Chops

Pork chops brined for 24hr then prepped with an apple maple glaze **GF - 48hr notice required**

2 people **\$48** / 4 people **\$95**

Salmon

Homemade maple dijon crusted salmon with spring onions, garlic, and fresh dill **GF**

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

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 **GF**

48hr notice required

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

The Veggie Experience

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

2 people **\$34** / 4 people **\$65**

The King of Steaks

Premium hand cut steaks seasoned with Chef's signature dry rub, local sea salt and fresh cracked pepper served with roasted garlic and whisky compound butter and red wine demi-glace **GF**

2 people **\$99** / 4 people **\$195**

Add marinated shrimp skewers \$12/\$24

Flattened Chicken

Whole chicken, deboned and rubbed with fresh lemon zest, garlic, herbs, and olive oil **GF**

2-4 people **\$60**

The Sides

Garlic Bread **V**

Homemade Potato Salad **V GF**

Couscous & Vegetable Salad with Herb & Lemon Vinaigrette **Ve**

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

Classic Macaroni Salad **V**

Creamy Coleslaw **V GF**

Herb & Garlic Roasted Mini Potatoes **Ve GF**

Grilled Mexican Corn on the Cob **Ve GF**

Honey Balsamic Zucchini and Eggplant **Ve GF**

Ginger, Sesame & Garlic Asparagus **Ve GF**

Italian Seasoned Peppers and Zucchini **Ve GF**

Add an extra side \$8/\$15

All prices subject to 15% HST

Packed Lunch Menu



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

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The Full Basket - \$20 per person

Includes choice of salad & sandwich plus a fresh baked cookie, granola bar, crisp apple, and bottle of water

Sandwiches:

- 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 **Ve Optional**
- Egg Salad, Chopped Gherkins, Smoked Paprika, Crumbled Bacon **V Optional**
- Ham, Swiss, Dijon Aioli
- Classic BLT
- Genoa Salami, Provolone, Tomato, Mayo, Mustard

Salads:

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

A la Carte Options

All sandwiches are available with **GF** bread upon request

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 **V**
- Egg Salad with Chopped Gherkins, Smoked Paprika, Crumbled Bacon and Romaine **V Optional**
- 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 **Ve**

Salads - \$9

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

Power Smoothies - \$7

Green Machine

Fresh greens, juiced berries, cucumber, apple and celery **Ve GF**

PB&J

Peanut butter, banana, blueberries and almond milk **Ve GF**

Rise & Shine

A shot of espresso, ice, almond milk, almond butter, honey, and chocolate **V**

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