

THE GRIFFIN PUB

HANDHELDS

All handhelds are served with your choice of Greens, Soup or Fries. Substitute Caesar Salad (4), Yam Fries (4) or Onion Rings (4) Sub Poutine (6), Fried Pickles (6) Sub Gluten Free bun (3)

THE CLASSIC BURGER

Grilled, juicy, straight up Beef or house Veggy Patty, crisp Lettuce, sliced Pickles, Tomato, Red Onion, Mayo and Tomato Relish - 18

TRIPLE B BURGER

Pure Beef Patty, Bacon rashers and tangy Blue Cheese crumble, topped with our secret recipe Bacon Jam, Mayo, Lettuce, sliced Pickles, Tomato & Onion - 23

THE CFB BURGER

Crispy Breaded or Grilled Chicken Breast, Sautéed Mushrooms & Swiss Cheese, Secret Sauce, Lettuce, sliced Pickles, Tomato & Onion - 22

THE CHICKEN CLUB BURGER

Crispy Breaded or Grilled Chicken Breast, Bacon, Cheddar Cheese, Secret Sauce, Lettuce, Pickles, Tomato & Onion - 22

SMOKED TURKEY CLUBHOUSE

Juicy house smoked Turkey breast, Bacon, Ham, Cheddar, Lettuce, Tomatoes and Mayo on your choice of toasted Rye, White or Multigrain (2 pieces) - 21

BUFFALO CHICKEN SANDWICH

Piri Piri marinated Chicken breast, Coleslaw, Lettuce, Onion & Garlic Sauce on Brioche Bun - 23

HALOUMI SHAWARMA

Grilled, Shawarma spiced Haloumi cheese, Garlic Sauce, Coleslaw, Lettuce, Cucumber & pickled Onion in a warm Flatbread - 21

PULLED PORK BAO BUNS

Ginger Carrot slaw, Pulled pork, Gochujang Sesame Mayo, Pickled Onions & Cilantro on two fluffy clouds - 20

Add-Ons: Bacon, Cheddar Cheese, Swiss, Blue Cheese, Bacon Jam - 3 each
Mushrooms, Fried Onions - 2 each

 Denotes a Veggy Option Available
 Denotes a Gluten Intolerance Option Available

While we strive to be as fastidious as possible in our kitchen, we cannot guarantee an allergen free environment. Please note that our fryers are used for menu items containing gluten and fish. Please discuss any concerns with your server.

PUB PLATES

FISH & CHIPS

East Coast Haddock, beer-battered and deep fried golden brown, served with fresh-cut Kennebec Fries, Coleslaw and house-made Tartar Sauce

1 Piece - 19 2 Pieces - 24

MUSHROOM SCHNITZEL

Two pieces of tender Breaded Pork, golden fried & topped with Creamy Mushroom Sauce. Served with Seasonal Vegetables, Mashed Potatoes & Beef Gravy - 25

BANGERS & MASH

Two Rivers Apple Sausages fried with onions, on creamy Mashed Potatoes swathed in Beef Gravy with green Peas - 24
Substitute Veggie Sausages with vegan gravy for a Vegetarian Option.
GF gravy available, please ask.

GRIFFIN FRENCH DIP

Succulent shaved Roast Beef, sautéed Onions and Mushrooms with Swiss Cheese on grilled Baguette, Roast Vegetable Jus, served with choice of side - 21

OLD SCHOOL RUEBEN

Traditional Pastrami, melted Swiss Cheese, Sauerkraut and secret sauce on grilled Marble Rye Bread, served with choice of side - 21

NEW SCHOOL ROOTBEN

Vegetarian take on the classic - Grilled Rye with melted Swiss, Sauerkraut, house smoked Beetroot, Dijon with choice of side - 20

DESSERTS

STICKY TOFFEE

Rich, sticky Date Cake, drowning in House Toffee Sauce served with a jug of Custard - 8

NY CHEESECAKE

Creamy classic Cheesecake topped with Berry Compote & Whipped Cream - 10

PEANUT BUTTER PIE

Rich Peanut Butter mousse pie, topped with chocolate ganache with Whipped Cream - 10

BIENENSTICH DER SCHLUCK

Coffee, Amaretto, Butter Tart 40 Creek, Honey Jack & Cream - 11 (2oz)

BLACK FOREST

Coffee, Maraschino Liqueur, Odd Society Amaro, Whipped Cream - 11 (2oz)

THE GRIFFIN PUB

APPIES



NACHO PLATTER

Cheddar and Mozza Cheeses on fresh Corn Tortilla Chips topped with Tomatoes, Green Onion, Black Olives and Jalapeno Cream Cheese drizzle. Served with Fresh Salsa and Sour Cream on the side - 21
Add Chicken-7 or Pulled Pork -6
Add Guacamole - 3



POUTINE

Fresh-cut golden Kennebec Fries topped with squeaky Natural Pastures Cheese Curds and our traditional Beef Gravy - 15
Add Pulled Pork - 6
Make it a Peppercorn Beef Poutine! Add - 8
Make it GF or Vegetarian - ask for our GF gravy



BAKED BRIE IS BACK

Wheel of hot, melty Brie with roast Garlic & Pickled Pears, served with toasted Baguette slices- 18



DEEP-FRIED DILL PICKLES

Six lightly breaded Dill Pickle spears, Dill or Chipotle Dip - 10



CHICKEN - OR - CRISPY TOFU WINGS

Tossed in your choice of Sauce, with fresh Veggies and house Blue Cheese Dip - 18
Choice of Frank's Buffalo, BBQ, 50/50, Salt & Pepper, Sweet Chili, Tamarind Chutney, Cajun Spiced or Satay Sauce

CALAMARI

Lightly dusted, quick-fried with house made Preserved Lemon Tzatziki, garnished with Green Onions & chopped Tomatoes- 19



VEGETARIAN CALAMARI (ONION RINGS)

Heaped basket of crispy Onion Rings with Preserved Lemon Tzatziki - 10



PIEROGI PILE

Snack size Potato Cheese Pierogi, deep fried & topped with grilled Onions, Cheddar & Sour Cream - 10
Add Bacon Bits - 3



SEAFOOD SPINACH DIP

Crab, Shrimp and Spinach, warm herb cream cheese, topped with melted Cheddar and served with toasted Baguette & Tortilla chips - 19



FILTHY FRIES

Cajun Spice & Garlic tossed French Fries, topped with roasted Garlic sauce, Parmesan Cheese & Chives - 10



PRAWN SIZZLER

Prawns in rich Curry sauce with Naan for scooping - 18

BOWL FOOD

SOUP OF THE DAY

Ask your server for today's creation. Served with toasted Baguette. Bowl- 9 Cup - 7

FRENCH ONION

Rich Beef and Onion Broth, topped with crunchy croutons, Swiss cheese & Gruyere. Served with toasted Baguette - 15

SEAFOOD CHOWDER

Rich and creamy with Shrimp, Scallops, Rock Crab & house Smoked Haddock with fresh herbs & toasted Baguette - 18

SESAME NOODLE SALAD

Marinated Rice Noodles, Ginger Carrot & Cabbage slaw, mixed Greens in Peanut Sesame dressing, topped with Cilantro, Cucumber, Peanuts & Green Onions - 18

GRIFFIN GREENS

Fresh mixed Greens with shredded Purple Cabbage and Carrots, Cat & Crow Microgreens, Cucumber & choice of Dressing
Small - 9 Large - 12

CAESAR SALAD

Romaine Lettuce tossed in our house-made creamy Caesar Dressing, Bacon pieces, Parmesan and Garlic Baguette
Small - 14 Large - 18

SEAFOOD FETTUCINE

Prawns, Scallops, Shrimp & Mussels in a decadent White Wine Cream Sauce with fresh Herbs and grated Parmesan, Garlic Baguette - 26

MARINATED MUSHROOM RAGOUT

Wild Mushrooms, Mafalda, roast Garlic & Artichokes in White Wine Herb sauce, finished with a splash of cream & toasted Walnuts, with Garlic Toast - 21

TOFU POKE BOWL

Plum Ponzu marinated Tofu, Citrus Slaw, Pickled Pear, Cucumber, Chilli Bamboo Shoots, Sesame Beets & Green Onions on warm Coconut rice - 20

PEPPERCORN BEEF STROGANOFF

Slow cooked Beef, Onions & Mushrooms in rich Peppercorn sauce served on Mafalda pasta with sour cream, pickles & Garlic Baguette - 24

KICKIN' CHICKEN BOWL

Piri Piri marinated Chicken breast on Coconut Rice with caramelized Yams & sauteed Kale - 23

HOLEE MOLEE

Roasted Root Veggies & Peas in rich, creamy Coconut Tomato Masala with Coconut Basmati and Naan - 20

Add Chicken or Prawns -7, Pan Fried Tofu or Pulled Pork -6 to any bowl

MENU ITEMS DO NOT INCLUDE TAX AND PRICES ARE SUBJECT TO CHANGE WITHOUT NOTICE DUE TO PRODUCT AVAILABILITY.