

TO START

The Magicians Tartare: \$19.5 Dijon, caper, gherkin, farm yolk, truffle oil, home made potato chips

Enchanting Crab in O Jar: \$23.5 Warm king crab, citrus butter, fresh herbs, grilled baguette

Royal Kingdom Caesar: \$15.75 Romaine, house made bacon bits, grana padano, garlic dressing

The Amazing Arugula Salad: \$13.50 Cherry tomatoes, sunflower seeds, beets, carrot chips, manchego cheese, balsamic vinaigrette

Spellbinding Watermelon & Goat Cheese: \$15.75 Mirin compressed watermelon, goat cheese, fresh berries, frisee, mint parsley vinaigrette

BREAKFAST

Lumberjack Breakfast: \$ 16.5 Two farm eggs any style, double smoked Berkshire bacon, toast, hash browns

Prince Charming Eggs Benny: \$ 20.75 Poached egg, thin sliced wagyu tenderloin, caramelized onion, English muffin, hollandaise, hash browns

The Mean Queens Lobster Benny: \$24 Poached eggs, Nova Scotia lobster, seafood cake, slaw, capsicum hollandaise, hash browns

Abracadabra - Steak & Eggs: \$24

6oz wagyu skirt steak, two eggs, chimichurri, toast, hash browns,

Hocus Pocus Modern Hash: \$21.75

Prime rib, poached eggs, mushrooms, peppers, arugula, hash browns, hollandaise

The Magical Banana Bread French Toast: \$15.5

Banana bread, chocolate chip, Nutella whipped cream, candied pecans, raspberry coulis, icing sugar

The Big Ogre Platter: \$50.5

Two eggs, banana bread French toast, wagyu skirt, hash browns, seafood cake, double smoked Berkshire bacon, hollandaise

LUNCH

The Samurai Wagyu Burger: \$26

Ground wagyu, double smoked Berkshire bacon, gruyere, arugula, pickled red onion, tomato, truffle aioli, beer mustard

The Sorcerer Short rib flat bread: \$13.75

Dry aged pulled short rib, bbq sauce, mushrooms, pickled red onion, cheddar cheese, sunny side egg

Flying Fairy Veggie flat bread: \$11.75

Beet hummus, goat cheese, cherry tomato, avocado, arugula, sunny side egg

Fairy Tail Wagyu Flat Iron: \$39

Brant Lake Wagyu flat iron, mashed potato, chimichurri, veg

The Monster Mushroom Risotto: \$29

Cremini mushroom, truffle oil, grana Padano

We are able to accommodate most dietary restrictions, including gluten and lactose intolerance, please inquire with your server not all ingredients listed in menu description * <u>One cheque per table</u> - 18% gratuity on bookings of 6 or more