

dinner menu

so here's how we like to do things / we hand-pick fresh ingredients & bring you worldly flavours in the form of share plates, cocktails and our exclusive wine. Travel with us, bite by bite, sip by sip.

V = vegetarian / VGN = vegan / GF = gluten free

shares

chicken lollipops / sriracha honey / garlic ginger ranch	16
parsnip fries / V / parmesan / truffle aioli	15
spanish garlic shrimp / white wine / smoked paprika / chili / crostini	16
pan fried pork gyoza / ponzu sauce	15
runner beans / VGN / chili and garlic oil / smoked salt	14
pork belly croquettes / potato / cheddar / cilantro & lime aioli	16
bread basket / ciabatta / olive oil / balsamic vinegar	10
lil' gem salad / V / granny smith apples / brussels sprouts / red cabbage / pecorino / dried cranberries / pecans / apple cider & mustard vinaigrette	16
mussels / roasted garlic / tomato / coconut milk / lemongrass / chili / garlic crostini	18
charcuterie / cured meats / fruit preserve / olives / crostini	29
just the cheese / V	24
yakitori platter / each platter consists of 3 of each skewer	23
chicken thigh / filipino bbq sauce / charred scallion	
skirt steak / maple & korean chili glaze / charred scallion	
shishito peppers & zucchini / miso	
oysters / GF / by the half dozen or by the dozen	MP

entrées

burger / wagyu beef / bacon / soya mushrooms / swiss cheese / pear & jalapeño relish / roasted garlic & basil aioli / sesame bun / frites	24
linguine / V / lemon pepper shrimp / sun dried tomato / spinach roasted garlic cream / parmesan / garlic toast	25
duck breast / roasted potatoes / orange & cardamom syrup / seasonal vegetables / cherry au jus	31
salmon / roasted potatoes / spicy coconut sauce / seasonal vegetables	32
steak / 12 oz striploin / red wine sauce / seasonal vegetables / duck fat fries / chimichurri	45

beverages

water / flat / sparkling	10
soda fountain / cola / diet cola / lemon-lime / ginger ale / lemon iced tea	4
bottled soda / root beer / ginger beer	5
juice / orange / apple / cranberry / grapefruit / pineapple / clamato	5
tea / green / earl grey / peppermint / chamomile / orange pekoe	4
coffee	4
espresso	4
double espresso	6
americano	4.5
cappuccino	5
latte	5

dessert

vanilla bean crème brûlée	12
chocolate chip biscotti	
chocolate sponge cake	12
espresso chocolate sauce, caramel, whipped cream,	



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lil' hops tavern

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jeff de vera, executive chef