

NARAMATA INN

LUNCH

TARTARE - 22

lamb tartare, young garlic emulsion, tahini, preserved chillis, early season arugula & lamb bonito

ASPARAGUS SOUP - 14

klipper's organic asparagus puree, poached egg, potato croutons

MUSHROOMS - 22

brian's oyster mushrooms dressed in honey garlic with local burrata

KARLA'S GREENS - 14

karla's salad mix & young vegetables, labneh, elderflower, apple vinaigrette

MACIA'S OMELETTE - 12

catalan style with confit potatoes, sweet onions & aioli

add soup or salad - 6

LAMB - 28

slow roast lamb shoulder, warm grains, confit onion dressing

CHICKEN - 26

crispy boned out chicken leg, herbed gnocchi, young spinach & jus gras

ARCTIC CHAR - 28

whipped ricotta, poached squash, spring greens & 'all -dressed' vinaigrette

CHEESE & CHARCUTERIE - 42

a selection of our favourite local cheeses & charcuterie with dana's bread, our preserves

DANA'S BREAD - 9

artisan sourdough, caramelized onion & miso butter

DESSERT

APPLE - 12

compressed apple, yoghurt sorbet, sumac, apple fritters

PEACH - 14

trifle of fraser valley hazelnuts, preserved peaches & tonka cream

Jacob Deacon-Evans, Naramata Inn Chef
Macià Bagur, Executive Sous Chef

*At Naramata Inn, nothing is more important than quality, seasonality and freshness.
To ensure you are able to enjoy the very best of the moment, our menus are subject to variation.*