Dining

Babbo Bar & Patio (11:00am to 11:00pm) Food Service until 10:00pm An infusion of food, wine and exceptional service, Babbo Bar & Patio located on the main floor is sure to bring you the dining experience you are looking for. With seasonal cocktails and rotating local craft beer on tap, Babbo provides the best farm-to-table local experience right in the heart of Hockley Valley. The Lounge boasts a large marble bar, show-stopping wine cellar, and floor to ceiling windows, providing an atmosphere like no other. The patio overlooks the outdoor pool and is protected with sun umbrellas for your dining pleasure.



cabin Wednesday to Sunday (5:30pm to 9:30pm)

cabin proudly represents a unique culinary experience that is sure to provide an elite level of service paired with our sophisticated menu. cabin brings dining to new heights by offering weekend features, an extensive wine list featuring offerings from around the world, and the passion for cuisine you've been missing.

restaurant85

Join us for breakfast in restaurant85. Located on the main floor down the hall from the Front Desk, you'll find a bright and spacious space to welcome the day. Our corporate groups enjoy buffet lunch and dinner in this space.

Room Service

Enjoy Room Service from the comfort of your room. Available from 7:00am until 10:00pm. Please text the Guest Relations Team at 844-461-5680 or dial '0' from your quest room phone.

Breakfast

Breakfast is served in restaurant85 on the main floor (7:00am to 11:00am)

Pizza in the Garden

Discover the perfect harmony between delicious pizza and the great outdoors. Indulge in a slice of paradise at Pizza in the Garden where wood-fired pizzas are made with the freshest ingredients. Seasonal! Friday to Sunday Noon until 4:00pm.

Food & Fire

Escape the ordinary with a unique dining experience. Enjoy a delicious meal featuring chichetti in your own globe under twinkling lights and starry skies in the midst of summer. Experience Food & Fire Summer Globes every Friday, Saturday, and long weekend Sundays. Reservations required. (Seasonal).

Snow Globes

Experience an unforgettable culinary theatre. Enjoy a farm-to-table, 5-course meal with wine pairings. Twinkling lights, your own music, faux fur throws, a heater (to take the chill off), and candlelight to complete the setting. Experience our Winter Snow Globes every Friday, Saturday, and long weekend Sundays. Reservations required. (Seasonal).





BREAKFAST ENTRÉES (Available from 7:00am until 11:00am)

Ham & Mushroom Cheese Omelet \$17.50

Oven roasted potatoes, griddled tomato, toast

Spinach & Tomato Cheese Omelet \$16.50

Oven roasted potatoes, griddled tomato, toast

Two Eggs Any Style \$17.50

Oven roasted potatoes, griddled tomato, toast

Buttermilk Pancake Stack \$14.50

Maple syrup, whipped cream, Ontario mixed berry compote

Eggs Benedict \$19.50

Toasted English muffin, baby arugula, sliced black forest ham, classic hollandaise, oven roasted potatoes, griddled tomato

Fruit Plate \$10.50

Assorted fresh sliced fruit & berries with estate honey

Sides

100km Farm Sausage \$6.50/2pc Ontario Bacon \$7/5pc



ALL DAY MENU (Available from 11:00am until close)

SHARE PLATES

Salumi & Cheese

All of our salumi is hand crafted in house by our Chefs. Cheese's selected by the Cheese Boutique.

Mista Board

Selected house-made salumi, cheese from our cave, house preserves & pickles from our cantina, Adamo Estate Winery organic honey, brioche & flat bread \$39 (3 meat & 2 cheese selections)

Formaggi

Cheeses selected from our cave, house preserves & pickles from our cantina, Adamo Estate Winery organic honey, brioche & flat bread \$32 (4 cheese selections)

SMALL PLATES

Warm Olives \$12.50

Estate olive oil, citrus peel, chilies

Parmigiano Truffle Fries \$11.50

House ketchup

APPETIZERS

East Cost Mussels \$17.50

Tomatoes, leeks, fennel, fresh herbs, peas

Green Bean Salad \$15.50

Red onion, tomatoes, shaved root vegetables, arugula, fennel, goat cheese, balsamic dressing

Chicken Kale Caesar Salad \$19.50

Green & black kale, bacon bits, brioche croutons, oven baked chicken, Caesar dressing, parmigiano cheese

Peas Salad \$16.50

Chickpea spread, quinoa, slivered almond, shaved pecorino, lemon dressing



PASTA

Fettucine Salsiccia \$29.50

Fennel sausage, chilies, spinach, peas, parmigiano

Manicotti \$22.50

Ricotta & spinach filling, béchamel, tomato sugo, parmigiano

Taiarin \$27.50

Local mushrooms, black truffle, cream, pecorino

Rigatoni All'Amatriciana small \$23 / large \$27

House guanciale, tomato sugo, pecorino romano

LOUNGE PLATES

Babbo Angus Burger \$26

Shaved corned beef brisket, onion rings, jalapeno & cabbage slaw, lettuce, tomato, pickle, swiss cheese choice of - house fries or kale Caesar or house salad or parmigiano truffle fries

Crispy Cod Sandwich \$24

Beer battered & fried cod fish, tartar aioli, iceberg slaw, lettuce, cucumber, tomato choice of - house fries or kale Caesar or house salad or parmigiano truffle fries

Mushroom & Bean Burger \$22

Oven baked patty, lettuce, tomato, pickle, cheddar cheese, garlic & herb aioli choice of - house fries or kale Caesar or house salad or parmigiano truffle fries

Steak Frites \$34

Wellington County flat iron steak, house cut fries, port jus

Chicken Focaccia Sandwich \$24

Breaded & fried chicken thigh, lettuce, pomodoro fresco, pickle, dill aioli, provolone choice of - house fries or kale Caesar or house salad or parmigiano truffle fries

ALL DAY DESSERTS

Strawberry Cheesecake \$12.50

Graham cracker crust, berry compote

Mango & Lime Panna Cotta \$11.50

Maraschino cherry, savoiardi

Coconut Chocolate Brownie \$13.50

Vanilla ice cream, chocolate sauce

Fruit Plate \$11

Assorted fresh sliced fruit & berries with estate honey



ALL DAY SNACKS (to share)

Raw Vegetables & Dip \$14

Fresh cut seasonal vegetables, ranch dip

Mixed Nut Bowl \$12

Toasted assorted nuts, sea salt, Cajun spice

Candy Plate \$123

Selection of gummies, chocolate & candies

KIDS' MENU

Crudité Plate \$9

Vegetables, house made ranch dipping sauce

Chicken Noodle Soup \$10

Housemade broth, root vegetables, macaroni noodles, poached chicken

Caesar Salad \$11

Crispy romaine, croutons, caesar dressing, reggiano

Grilled Cheese Sandwich \$13

Buttered toast, Canadian cheddar, ketchup & side of french fries

Chicken Fingers \$15

Classic chicken fingers & fries, plum sauce & ketchup

Penne Pasta \$13

Choice of tomato sauce or butter & parmigiano

Mac 'n' Cheese \$14

House made cheese sauce, bread crumbs, reggiano

Ice Cream Sandwich \$10/3 scoops of ice cream filling

House made jumbo chocolate chip cookies, your choice of vanilla, cotton candy, chocolate, salted caramel or strawberry ice cream

Ice Cream Scoop \$6/3 scoops

Your choice of vanilla, cotton candy, chocolate, salted caramel or strawberry



In Room Beverage Menu

Wine 5 oz/750ml

Sparkling and White 5 oz/750ml

NV Prosecco Botter DOC Fossalta di Piave - Veneto, Italy - **\$12/\$53** 2020 Pinot Grigio, La Fiera - Puglia, Italy - **\$13/\$58**

Red

2020 Chianti, Castella di Querceto, DOCG - Tuscany, Italy - \$11/\$51 2022 Malbec, Crios Limited Edition - Mendoza, Argentina - \$14/\$63 2019 Cabernet Sauvignon, Sargent Canyon - Monterey, California - \$15/\$71

Adamo Estate Winery Select 5 oz/750ml

White/Rose

2019 Gamay Rose, Kirby Vineyard - VQA Niagara Lakeshore, Ontario - \$13/\$58 2020 Whip'd White Blend - VQA Niagara Peninsula, Ontario - \$10/\$45 2020 "Sogno", Un-Oaked Chardonnay - VQA Lore Vineyard, Four Mile Creek, Ontario - \$11/\$50 2019 Riesling, Foxcroft - VQA Twenty Mile Bench, Ontario - \$11/\$55

Red

2019 Whp'd Red Blend - VQA Niagara Peninsula, Ontario - \$10/\$45 2021 Bistro, Bordeaux Blend - VQA Ontario - \$14/\$68 2017 Pinot Noir, Lowrey Vineyard - VQA St. Davids Bench, Ontario - \$16/\$80 2016 Meritage, Grower Series - VQA Ontario - \$98

