

Gros Morne

Sample Menu



Day 1

Breakfast: Full English breakfast with scrambled eggs, sausage, fire roasted tomato, grilled mushrooms, pan fried hashbrowns, and toast.

Lunch: Fresh baked savoury corn and Asiago cheese muffins served with a rich slow cooked chili.

Dinner: Crispy pan fried Atlantic Cod with herb roasted root vegetables, and sautéed swiss chard.

Dessert: Marinated plums, braised in a cast iron pan and flambéed with bourbon. Served on a wedge of homemade gingerbread with a spoon full of vanilla ice cream.

Day 2

Breakfast: Thick sliced French toast stuffed with fresh peach compote, topped with maple syrup and whipped cream.

Lunch: Slow roasted pulled pork tacos topped with aged cheddar cheese, sour cream, and green onions, with a side of tangy apple fennel slaw.

Dinner: Crispy whole roasted chicken with creamy mushroom risotto and grilled asparagus.

Dessert: Classic campfire S'mores. Roasted marshmallow, gooey melted chocolate and crispy graham wafers.

Day 3

Breakfast: Customize your own fresh homemade crepes with a variety of locally sourced sweet and savoury toppings.

Lunch: Marinated and grilled chicken souvlaki kebabs served on a toasted pita, with roasted red peppers, spinach and a creamy tzatziki sauce, served with a fresh Greek salad.

Dinner: Homemade Italian style meatballs in a rich tomato sauce with spaghetti, fresh garlic bread, and a seasonal green salad.

Dessert: Buttery layers of phyllo pastry, layered with honey and pistachios, and baked in a cast iron pan.

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Vegetarian/Vegan

Breakfast: Slow braised navy beans with crunchy sourdough toast, sliced avocado, and fresh salsa.

Lunch: Marinated and wood fire grilled tofu sliders with black bean and corn salsa. Served with green salad and cumin lime vinaigrette.

Dinner: Grilled portobello mushroom and walnut pasta with smokey tomato sauce. Served with fresh toasted baguette rubbed with garlic and olive oil.

Dessert: Vegan banana bread cooked in cast iron skillet drizzled with a dark chocolate glaze.

Gluten Free

Breakfast: Gluten free corn bread muffin with crispy thick cut bacon and a soft poached egg.

Lunch: Grilled Atlantic cod tacos wrapped in soft corn tortillas with shaved asparagus and lemon creme fraiche.

Dinner: Pad Thai made with rice noodles, egg, chicken, crispy tofu, and a sweet tamarind lime sauce tossed in a pan over the open fire. Topped with crushed peanuts and green onion.

Dessert: Cast iron skillet roasted gluten free dark chocolate cookie topped with whipped cream and chocolate sauce.

*Breakfast will be served with a selection of fruits, yogourt, cereal, juice, tea, and coffee.