

# CHEF SERIES

BY EXECUTIVE CHEF MICHAEL RINGLAND

## **BIN 504 "DIP IT REAL GOOD" 27.50**

Prairie Rancher's grass fed ground prime rib, honey & thyme roasted shallots, truffle black pepper boursin, sour cream & chive potato croquette, crispy fried onions, horseradish creme fraiche, chives, garlic aioli, lettuce, tomato, green peppercorn brandy sauce

*\*Not Applicable for Late Night Deal\**



Bin 4's Executive Chef since its creation, Chef Michael boasts an extensive range of experience; from hotels, to local restaurants, to private chef positions for Victoria's top stars. Chef Michael's mouth-watering recipes have been featured in local magazines and on The Food Network's hit show, "You Gotta Eat Here."

# MARCH FEATURES

## BURGER

**BIN 229 "HOLY FRICASSEE" 22.75**

Rosstown farm's chicken breast, pancetta, mushroom, & shallot fricassee, swiss cheese, crispy fried onions, red pepper sauce, roasted garlic aioli, lettuce, tomato

## APPETIZER

**YAM FRIES 7.25 / 12.25**

Crispy fried yam fries, chipotle aioli

**SIDE UPGRADE 3      HAPPY HOUR 5 / 8**

## COCKTAIL

**CHAMOMILE ELDERFLOWER GIN COUPE 14 (2oz)**

Sheringham Seaside gin, St Germain elderflower liqueur, chilled chamomile tea, mango, lemon, simple syrup, aquafaba, orange zest

**HAPPY HOUR 11**

## ZERO PROOF COCKTAIL

**CHAMOMILE LAVENDER SOUR 8**

Lumette london dry, lemon, lavender syrup, chilled chamomile tea, coconut syrup

**HAPPY HOUR 5**

## DESSERT

**FLOURLESS CHOCOLATE TORTE 8**

Whipped cream, caramel, almond praline

**MINI EGG CHEESECAKE 8**

Whipped mini egg cheesecake, whipped cream, crushed mini eggs, graham crust

**CHOCOLATE COCONUT MOUSSE 7**

Whipped chocolate orange coconut mousse, coconut whipped cream, toasted hazelnuts, fresh strawberry