









BAR

BAR RAIL

GREY GOOSE VODKA, TANQUERAY GIN, JACK DANIEL'S WHISKEY,
HAVANA CLUB RUM, CAZADORES TEQUILA

COCKTAILS

NEGRONI *Campari, Gin, Sweet Vermouth*
WHISKEY SOUR *Bourbon, Eggwhite, Lemon, Syrup*
FRENCH 75 *Gin, Bubbly, Lemon, Simple Syrup*
CAESAR *Vodka, Walter's Caesar, Pickles, Spice Rim*
STRAWBERRY MARGARITA *Tequila, Triple Sec, Lime, Salt Rim*
KAHVE MARTINI *Grey Goose, House Kahlua, Turkish Coffee*
TURQUITO *Yeni Raki, Lemon, Mint, Cardamom Syrup*

WINES

RED

PABLO CLARO, Cabernet Sauvignon, *Spain*
TAWSE, Merlot Cabernet, *VQA Ontario*
LES COTEAUX DU RHONE VILLAGES, Shiraz/Syrah, *Boutinot Spain*

WHITES

MARSANNE VIOGNIER, *VQA Kew Vineyards*
TAWSE, Chardonnay, *VQA*

SPARKLING / SKIN CONTACT

ROSADO, Rose, *Dominio De Punctum, Spain*
20,00 LEAG AUS. Orange, *Dominio De Punctum, Spain*
"SPARK" Brut, Tawse, *VQA*

BEERS & CIDERS

BEER

Bellwoods Pilsner
Bellwoods Jelly King
Blood Brothers Blood Light Pale Ale
Burdock Blond Ale
Collective Arts Lager
Collective Arts IPA

CIDERS

Coat - Albret "Brut Cider"
No Boats On Sunday Cranberry Rose
West Ave Cider Heritage Dry

NON ALCOHOLIC

Pop Coke, Diet Coke, Gingerale
Hibiscus Iced Tea
Fresh Squeezed Juice
Lemonade: Rosewater, Passionfruit, Strawberry
Tangerine Soda
Sparkling Water



MEZE TABLE

Laid out on our communal table for guest enjoy at their leisure

VESSELS

Seed + Spice Pita
Simit Chips
Lavash Crackers
Blackbird Baguette
Varietal Crackers
Root Vegetable Chips

CRUDITES

Varietal Seasonal Crunchy Veggies
Labneh Ranch & Green Goddess Dippers

DIPS N' SPREADS

HUMMUS *Classic Preparation, House Recipe*
PISTACHIO MUHAMMARA *Roasted Red Pepper, Pistachio, Cherry Molasses*
CONFIT GARLIC LABNEH *Strained Yogurt, Confit Garlic, Maraş Chili Crisp*
MOSCOLI *Thick Strained Yogurt, Walnut, Leek, Spinach*
WHIPPED FETA *Macedonian Feta, Nigella Seeds, Marinated Peppers, Chives*
BEET BORANI *Thick Strained Yogurt, Red Beets, Walnut, Dill, Lemon*
KURDISH BABAGANOUSH *Fire Roasted Eggplant, Leek, Tomato & Pepper*

COLD SELECTIONS

CITRUS MARIANED OLIVES *Varietal Olives, Sumac, Citrus*
STUFFED MUSSELS *Mussels Stuffed With Aromatic Rice. Served With Lemon*
WHIPPED RICOTTA TOASTIES *Toasted Baguette, Herby Ricotta, Peas*
KISIR (BULGUR WHEAT SALAD) *Herbs, Tomato, Cucumber, Pomegranate*

PICKLE PLATTER

VARIETAL PICKLES

CHEESE PLATTER

Served with quince jam
MANCHEGO *Spanish Sheeps Milk*
FIOR DE LATTE *Fresh Mozzarella*
AGED KAŞAR *Aged Cows Milk Cheese*
BRAIDED CHEESE *Marinated In Olive Oil And Herbs*

CURED MEATS

PASTIRMA *Dried Cured Beef*
DUCK PROSCIUTTO *House Cured Duck Breast*



HOT SELECTION CANAPÉS

Passed (Served) Canapés

HERBY GREEN FALAFEL LETTUCE CUPS

Little Gem Lettuce, Green Goddess, Tahini & Pickles

CHICKPEA TATER BITES

Crispy Chickpea Taters, Feta, Sour Cream, Lettuce, Pickled Onion

FRIED BULGUR DUMPLINGS

Spiced Ground Beef, Walnut

CIGARA BÖREK ROLLS

Seasonal Vegetable Filling, Kaşar Cheese

DEVILS ON HORSEBACK

Medjool Dates, Manchego Cheese, Bacon

GRILLED OCTOPUS SKEWER

Tender Octopus, Potato, Pepper

STEAK WRAPPED MUSHROOM SKEWER

Enoki Mushroom, Shaved Ribeye, Scallion, Pomegranate Glaze, Sesame

SUJUK SLIDERS

House Spiced Lamb & Beef Patties, Haydari, Lettuce, Onion Pickle

FRIED OYSTERS

Served On The Half Shell, Preserved Lemon Tartar

MANTI SPOONS

*Painstakingly Small Dumplings Stuffed With Seasoned Beef
Served With Yogurt & Spiced Butter*

GOZLEME

Crispy Thin Pastry Stuffed With Spinach, Feta, Herbs

DINNER

Served Family Style

MAINS

STUFFED BABY EGGPLANT

Slow-cooked Vegetables

CHICKEN ROULADE

Stuffed with Pistachio & Roasted Shallot, Served with Velouté

LAMB BRACIOLE

*Rolled Lamb Stuffed with Herbs & Pistachio Braised
in Menemen Style Tomato Sauce*

PORCHETTA

Served with Citrusy Chermoula

SIDES

SHAVED BRUSSELS SPROUT CEASER

Farro, Dried Cherries, Simit Croutons, Aged Kaşar

PERSIAN CUCUMBER SALAD

Toasted Sesame, Fennel, Pomegranate, Chili

GRILLED BROCOLLINI

Marinated Peppers

TOMATO COUS COUS

Fried Garlic



LATE NIGHT

CAULIFLOWER WINGS *Lemony Hot Sauce, Dilly Labneh*

CHICKEN TENDERS *Buttermilk Brined, Pimento Cheese Dip*

HALLOUMI CHEESE STICKS *Spiced Tomato*

MINI DONAIR SANDWICH *Classic Accoutrements*

SUJUK & KAŞAR PATTY MELT *Blackbird Sourdough, Caramelized Onion, Pickles*

SWEETS SELECTION

BAKLAVA *Pistachio*

FRESH FRUIT PLATTER *Seasonal*

LABNEH CHEESECAKE *Brown Butter Graham Cracker Crust, Roasted Fruit*

TAHINI & CHOCOLATE PALMIERS *Brown Sugar Creme Anglaise*

CHOCOLATE OLIVE OIL CAKE *Saffron Custard*

MINI DONUTS *Tahini & Pekmez Dipped, Halva Crumble*

DATE CAKE *Turkish Coffee Toffee Sauce*

DIGESTIF

CARAJILLO *Licor 43, Espresso, Shaken not Stirred*

SCOTCH *Lagavulin 8 Year Old*

AMARI *Montenegro & Amaro Nonino*

COFFEE *Drip, Americano, Espresso,*

TEA *Black, Earl Grey, Jasmine Green,
Marrakech Mint, Citron Chamomile*





PRIVATE DINING

AVAILABILITY

The Good Fork is available for buyouts predominantly in the evenings. For daytime buyouts, we are happy to consider requests and will confirm based on availability.

Please note that all evening events conclude at 12:00 am.

THE FOOD + BEVERAGE EXPERIENCE

Working with your point of contact for the event, you will be invited to select beverages of your choice from our current offering to serve to your guests. Beverages, both alcoholic and non-alcoholic are charged based on consumption, per drink.

Your menu selection will be made from our current seasonal menu. We welcome special requests, our chefs will work with you to create a menu customized for your event. We will assist you in tailoring your selections for the best guest experience.

PARKING AND ACCESSIBILITY

Underground paid parking is available, the entrance is at the rear of the building. Our space is 100% accessible and barrier-free. Our permitted capacity is 85 guests.

PAYMENT AND CANCELATIONS

A signed contract and initial deposit is required to secure the date of your event. Your contract will outline your payment schedule, which traditionally includes three payments. The final payment is based upon your final guest count, incidental fees, food selections & beverage consumption, less the payments paid to date.

We understand that sometimes it is necessary to reschedule or cancel a reservation. All cancellations must be made in writing, via email. Your deposit is fully refundable if notice of cancellation is received 14 or more days before the event date. If notice of cancellation is received with less than 14 days notice, the deposit is forfeited.

CONTACTS

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