

# BOATHOUSE | kitchen & bar

## TO START

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AHI TUNA TATAKI	17
crispy tempura bits, pickled shimeji mushroom, edamame, apple miso dressing and avocado aioli	
CHAR-GRILLED HUMBOLDT SQUID [GF]	17
roast corn salsa, popped sorghum, chipotle dressing	
ROAST BEET SALAD [GF]	18
frisée, toasted hazelnut, radish, goat cheese and tree island yogurt caraway dressing	
MARKET GREENS [GF]	15
dried cranberry, toasted almonds, cucumber, tomato and white balsamic vinaigrette	

## TO FOLLOW

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THE VERY GOOD BUTCHER VEGAN BURGER	19
local and organic plant based patty, shaved and crispy onions, sprouts, tomato, pickles and avocado aioli	
ROAST PORTOBELLO & AVOCADO WRAP	17
goat cheese, smoked pepper aioli, crispy onions and sprouts	
HONEY & DUKKAH GLAZED SALMON [GF]	32
beluga lentils, roast squash and black lemon broth	
RED LENTIL AND TOFU CURRY	22
cauliflower pakora, and mango tamarind chutney	

## TO FINISH

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PUMPKIN SPICE TIRAMISU	12
amaretto crème anglaise	
CHERRY & COCONUT PANNA COTTA [GF]	12
cherry confit and chocolate cake crumb	

[GF] Prepared without the addition of ingredients containing gluten.

*We partner with local farmers and producers including Woodgate Farm, Saanich Organics, Tree Island Yogurt, The Very Good Butcher, Cowichan Bay Seafood, Natural Pastures Cheese Company and Island Farmhouse Poultry to source premier local ingredients.*