

local greens

*locally grown organic salad greens, shaved radish, fennel,
cherry tomato and honey mustard vinaigrette*

19

truffle fries D,E

truffle mustard aioli, spring onion and parmesan

21

seafood chowder D,G,S

*fresh seafood, applewood smoked bacon and new
potatoes served with freshly baked bread*

25

ahi poke G,S,N

*yellowfin tuna, taro crisps, toasted cashew, red onion,
avocado crema, tamari and sesame*

24

maple & bacon wings

*Woodgate farm free-range chicken wings glazed with
applewood smoked bacon, black pepper and maple syrup*

25

prawn salad S

*wild Argentine prawns, heirloom tomato, fresh avocado,
red onion, lemon, olive oil and espelette pepper*

26

blue corn nachos D

*pickled red onion, avocado crema, sour cream, salsa verde,
queso fresco and habanero cheddar*

26

mussels D,G,S

*steamed with saffron, Dijon mustard and white wine,
served with freshly baked bread*

36

ploughman D,E,G,N

*artisanal charcuterie and cheese, seasonal
accompaniments and freshly baked bread*

36

Tannadice Farms grass fed beef burger D,E,G

*bread and butter pickles, beefsteak, truffle mustard aioli,
butter lettuce, sesame brioche bun,
choice of fries or local greens salad*

29

very good butcher's smokin' bean burger D,E,G

*bread and butter pickles, beefsteak tomato, truffle
mustard aioli, butter lettuce, sesame brioche bun,
choice of fries or local greens salad*

25

grilled chicken club D,E,G

*Island Farmhouse chicken breast, applewood smoked
bacon, garlic aioli, beefsteak tomato and butter lettuce,
choice of fries or local greens salad*

29

seafood spaghetti D,E,G,S

*fresh pasta with sauteed prawns, mussels and clams in
garlic, tomato and white wine*

36

spaghetti carbonara D,E,G

*fresh pasta with applewood smoked bacon, black pepper,
egg yolk, parmesan and broccolini*

29

fish & chips G,E,S

wild pacific cod, house cut fries and caper dill aioli

28/34

gochujang glazed tofu donburi

*steamed haiga mai rice, avocado, cucumber and sesame
roast mushrooms*

28

cobb salad D,E

*locally grown organic salad greens, applewood smoked
bacon, tomato, avocado, cucumber, red onion, blue cheese
and boiled free-range organic hen's egg*

24

LUNCH FEATURE

available weekdays from 11am-2pm

steak sandwich G,E

charbroiled sirloin of premium Angus beef, truffle mustard aioli, arugula and crispy onions served open face, choice of fries or local greens salad

25

DINNER FEATURES

available after 5pm daily

steak & chips D

charbroiled 8oz. New York Strip of premium Angus beef, house made fries and peppercorn sauce

55

grilled BC salmon D,S

crushed new potatoes, artichokes and green olive sauce

38

pan-roast chicken breast D

Cowichan Valley raised Island Farmhouse chicken, parmesan polenta croquettes and smoked tomato coulis

36

ADDITIONS

sauteed prawns 16 | half avocado 8

grilled Island Farmhouse free-run chicken breast 18

house cut fries 7/9 | fresh baked bread 6

Applewood Smoked cheddar 4 | thick sliced bacon 4

additional side fries or local greens 6

Consuming raw or undercooked foods may increase your risk of foodborne illness. Menu may change due to availability of ingredients.

D contains dairy | G contains gluten | E contains eggs

S contains fish or shellfish | N contains nuts

Other allergens may be present,

please inform your server of any food allergies or dietary restrictions.

BRUNCH FEATURES

available weekends from 11am-2pm

double bacon eggs benedict D,E

*thick sliced back bacon and crispy applewood smoked
bacon, poached free-range hen's eggs and charred lemon-
Dijon hollandaise on toasted English muffin*

28

pacific crab eggs benedict D,G,E,S

*pan fried crab cakes topped with poached free-range hen's
eggs and charred lemon Dijon hollandaise*

35

DESSERT

strawberry cheesecake D,G,E,N

sablé Breton, vanilla cream cheese and strawberry mousse

16

chocolate & coconut craquant

Araguani 72% dark chocolate, mango and pineapple sauce

16

earl grey crème brûlée D,G,E,N

chocolate and hazelnut biscotti

15

French macaron D,E,N

two pieces from chef's daily selection

10

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