

DINNER MENU

To Share

Baguette & Butter 7

Baby Gem Lettuce ‘Caesar’ 21
White Anchovies, Pork Belly,
Garlic Crouton, Pecorino, Garlic Confit Dressing

Burrata & Heirloom Tomato Panzanella 26
Cucumbers, Shallots, Basil, Balsamic Vinaigrette, Sourdough

 Avocado & Prawn Salad 24
Iceberg Lettuce, Louie Sauce,
Cherry Tomato, Seven-Minute Egg (GF)

Hummus & Lamb Dip 20
Lamb Keema, Sesame Seeds, Garlic Chips, Pita Bread

 Albacore Tuna Crudo 26
Melon Vinaigrette, Compressed Melon,
Avocado, Pickled Sweet Peppers (GF)

 BC Octopus Carpaccio 24
Ajo Blanco, Grapes, Bacon Vinaigrette (GF, DF)

 Seared Hokkaido Scallops 28
Corn Puree, Corn Succotash, Cherry Tomatoes (GF)

Chickpea Falafel 18
Macedonian Feta, Piquillo Pepper Romesco,
Seasonal Pickles (V, GF)

 Mussels & Clams 30
Fennel, Bell Pepper, Cherry Tomatoes, Calabrian Chili,
Apple Cider, Grilled Focaccia

AAA Beef Tenderloin Carpaccio 28
Horseradish Aioli, Pecorino, Fried Capers,
Cured Egg Yolk, Focaccia Crostini

Crispy Chicken 21
Calabrian Chili & Honey Butter,
Fried Capers, Seasonal Pickles (GF)

Mains

6oz AAA Beef Tenderloin 62
15oz Dry Aged AAA Beef Ribeye 72
Carrot Puree, Potato Rosti, Truffle Crème Fraiche,
Seasonal Vegetables, Brandy Peppercorn Jus (GF)

 Seared Haida Gwaii Halibut 45
Herb Beurre Blanc, Pomme Anna, Ratatouille,
Herbs & Fennel Salad (GF)

 Grilled Swordfish 39
or Seared Steelhead 37
Quinoa Salad, Cherry Tomatoes, Olives,
Cucumbers, Sauce de Pimento (GF, DF)

 Spaghettini Allo Scoglio 32
Prawns, Manila Clams, Mussels, Steelhead,
White Wine Sauce, Calabrian Chili, Fresh Herbs
GF Corn Pasta \$3

 Ricotta Gnocchi alla Norma 34
Basil Marinated Fresh Mozzarella, Eggplant,
Garlic Pangrattato (V)
Add Burrata or Seared Scallop \$7 each

Grilled Lamb Eye of Loin 52
Chimichurri, Courgette Puree,
Japanese Eggplant, Sauce Vierge (GF)

Artichoke & Pea Risotto 27
Pea Puree, Artichoke, Sweet Peppers,
Mascarpone, Parmigiano Reggiano (V, GF)
Add Seared Scallop \$7 each

Hart House Beef Burger 28
Ground Brisket, Aioli, Sauteed Mushroom,
Caramelized Onion, Dill Pickle
Aged Yellow Cheddar Cheese,
Pommes Frites or Green Salad
*Sub Truffle Frites or Caesar Salad \$3 or
Add Johnston’s Bacon \$3*

GF – Gluten Free
V-Vegetarian

Additions

Daily Soup AQ
Seasonal Vegetables 12
Pommes Frites 6
Truffle Pommes Frites 8
Pomme Puree 8
Organic Green Salad 16
Pita Bread 3

