



Heartwood Kitchen
food outfitter

DINNER STARTERS

- Heartwood salad** **\$14**
Hearty Island greens, garden herbs, shaved vegetables, toasted hazelnuts & fresh goat cheese, select green goddess dressing or seasonal vinaigrette
- Chefs trip to Hawaii** **\$18**
Albacore tuna, lava cracker, soya & chili oil, lime and sesame seeds, spiced mayo
- Cioppino** **\$16**
Tomato, garlic and fennel broth, collection of local fish & pork chorizo sausage and baguette
- Crab cakes** **\$17**
Panko breaded crab cakes and corn salsa
- Fortune fries** **\$15**
Crisp chickpea fries with chipotle aioli
- Brussel sprouts** **\$14**
Roasted brussel sprouts, parmesan cheese & white balsamic vinegar
- West coast oysters** **\$26**
One dozen oysters served with mignonette and citrus

DINNER MAINS

Market feature

\$MP

Our daily creation using the very best from Vancouver Island

- Steak & fries** **\$35**
Seared flat iron steak, pickled mushroom, salsa verde, island greens & house cut fries
- Halibut** **\$35**
Green pea risotto, local roasted halibut, seasonal vegetable & confit tomato
- Pappardelle pasta** **\$32**
House smoked chicken and smoked bacon, extra virgin olive oil, sundried tomato
- Scallops** **\$34**
Pan seared scallops, vancouver island root vegetable & bacon succotash with corn puree
- Curry of the day** **\$28**
Daily inspired, basmati rice, naan and mango chutney
- Tempura nori roll** **\$29**
Tempura fried roll, sushi rice, roasted vegetables, pickled vegetables, shitake mushroom & ginger hoisin sauce



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