



Heartwood Kitchen
food outfitter

Dinner

BUCKET OF CHILLED SEAFOOD -GF

\$50 for two

\$90 for four

Oysters, togarashi tuna, peel and eat prawns, halibut ceviche, chilled mussels, smoked salmon

STARTERS

- Heartwood salad -GF \$14
Hearty island greens, hazelnuts & goat cheese, green goddess or seasonal vinaigrette
- Halibut Ceviche -GF \$18
Corn tortilla, halibut, jalapeno, lime, cilantro, sea salt
- Albacore tuna \$14
Togarashi spiced tuna, soba noodle, ginger hoisin sauce
- Crab cakes \$17
crispy crab cakes, & chipotle mayo
- West coast oysters -GF \$33
One dozen oysters served with mignonette and citrus.
- Fortune fries -GF \$16
Crispy chickpea fries roasted red pepper harissa.

GREATEST HITS

- Sarah's Moms Pad thai-GF \$24
Rice noodle, toasted peanuts, green onion, bean sprouts.
Add halibut OR prawns \$10
- Mussels -GF \$21
Braised mussels, roasted red pepper harissa broth, toasted bread
- Blow hole curry -GF \$26
Coconut chicken curry, basmati rice, crisp coconut, mango chutney



MAINS

- Steak & fries - GF \$32
8oz Canadian flat iron steak, wild mushrooms & compound butter, fries & greens
- Halibut—GF \$33
Local halibut, paella rice, shrimp, pork chorizo, saffron tomato broth
Side rice \$ 11
- Ling cod noel -GF \$32
Prosciutto wrapped, yukon gold potato, olive, capers, tomato sauce, herbs.
- Duck -GF \$31
Roasted duck leg confit, bean cassoulet, blueberry balsamic
- Seafood spaghetti \$33
Buttered spaghetti noodles, scallops, prawns, local fish & toasted pistachio



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