



Heartwood Kitchen
food outfitter

Dinner

BUCKET OF CHILLED SEAFOOD -GF

\$50 for two

\$90 for four

Oysters, togarashi tuna, prawns, halibut ceviche, chilled mussel, 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
- West coast oysters -GF \$30
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, tasted peanuts, green onion, bean sprouts.
Add halibut OR salmon \$10
- Mussels -GF \$21
One pound roasted red pepper harissa broth, toasted bread.
- Blow hole curry -GF \$24
Coconut chicken curry, basmati rice, crisp coconut, mango chutney



MAINS

- Steak & fries \$32
8oz Canadian flat iron steak & house steak sauce, fries & greens
- Halibut \$33
Local halibut, Paella rice, shrimp, pork chorizo, saffron tomato broth
Side rice \$ 15
- Ling cod noel \$31
Prosciutto wrapped, Yukon gold potato, olive, capers, tomato sauce, herbs.
- Duck & waffles \$31
Roasted duck leg confit, blueberry balsamic, buttermilk waffle
- Seafood spaghetti \$32
Buttered spaghetti noodles, scallops, prawns, local fish & toasted pistachio
- Salmon \$32
Wild mushrooms, corn puree and quinoa salad



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