



vegetarian vegan most dishes can be made gluten free Salish Seasonings made by our team

FIRST PLATES

seared scallops with Salish citrus rub, rainbow seaweed, pureed beet, emulsion of carrot & ginger 22

baked crispy crab cakes, rainbow seaweed, four-citrus aioli, warm caper & olive relish 19

pan fried humboldt calamari in Salish sweet & spicy butter, pineapple onion salsa, chimichurri 19

crispy fried oysters, Salish oyster seasoning, shaved parmesan & baked olive bread 21

6 freshly shucked oysters with pineapple & Salish oyster salsa, salmon roe market price

sharing board of paprika herring, smoked mackerel, smoked salmon pâté, olive tapenade, poached pear, warm baguette & crostini 35

roast carrot & ginger soup, horseradish cream 15

baked sourdough bread with blended peppers, olives, gherkins 12

PRINCIPAL PLATES

choose from pacific salmon, snapper, halibut or sable fish lightly baked, beet puree, carrot & ginger emulsion, kimchi smash potato, pickled radishes, white & wild mushroom rice 29

AAA 8oz New York steak with Salish ultimate spice crust, kimchi smash potato, beet puree, white & wild mushroom rice, seasonal vegetables 31

wild prawn linguine, diavolo rose sauce, chimichurri droplets, shaved parmesan. or select a creamy velouté sauce 28


wild mushrooms, vegan sausage linguine with zesty marinara, droplets of chimichurri 25

baked seafood macaroni & cheese with prawns, smoked salmon, scallops, white fish, with Salish spicy sweet rub & cheese topping 28 can be gluten free but allow for longer cooking time


If you enjoyed your dining experience, please post on google review or trip advisor, if you have any comments, please do share with us so we can make it better, thank you so much




ENDING ON A SWEET NOTE

pink lemonade layer cake 15 

chocolate decadence cake 15 

chocolate almond torte 15 

strawberry champagne cheesecake 15 

all dessert's served with a chantilly cream

choice of cold scoop: lemon, lavender, raspberry sorbet or vanilla ice-cream 13

COFFEES

roasted dark coffee 4

selection of teas 4

LIQUEUR COFFEES 12

Coffees are with lemon sugar rim and whipped cream

Spanish - Kahlua, Brandy

Monte Cristo - Kahlua, Grand Marnier

Laughing - Baileys, Sambuca

Buy a round of beers for the kitchen.... If you really enjoyed your meal and would like to say thank you to our Chef and his team, ring the bell or have it rung for you and we will send a six-pack to the team with your thanks. \$17



Our culinary team are very pleased to showcase our signature seasonings and rubs. Salish Seasonings & Rubs are intense by design, you only need to use a little to enhance your fish or meat dish.

All 12 of our seasonings have no artificial flavours, no msg, no nitrites and are all gluten free. Take your favorite creations to the next level with our hand-crafted blends to compliment meat, fish, vegetables, sauces and pastas. Blend the spice with butter & chill, perfect for pan searing or grilling.

We use many of our seasoning on our menu and are pleased to be able to offer you the following creations:

Marrakesh Seafood Rub
Smoked Maple Seafood Rub
Seafood Dry Rub
Citrus Seafood Rub
56g Shaker \$7

Seasoning Ultimate Dry Rub
Gunpowder Keg 2 Seasoning
Xaviers Sweet N Spicy
Elaines Seafood Seasoning
56g spice bag \$7

Ross Boss Barbecue Rub
Blackened Spice
Louisiana Seasoning
Oysters Seafood Rub
112g spice bag \$13

Purchase any three 56g seasoning for \$19

Purchase any three 112g seasoning for \$35

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