

























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 26  
- 2 baked crispy crab cakes, rainbow seaweed, four-citrus aioli, warm caper & olive relish 29
- pacific prawns sauteed in lobster dynamite butter, diavolo sauce, herb & olive bread 25 
- pan fried humboldt calamari in Salish sweet & spicy butter, pineapple onion salsa, chimichurri 23  
- pacific seared tuna seasoned with Salish citrus rub, sea asparagus, kimchi 24  
- crispy fried oysters, Salish oyster seasoning, shaved parmesan & baked olive bread 26  
- 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 36 
- AAA 8oz sirloin steak with Salish ultimate spice crust, kimchi smash potato, beet puree, white & wild mushroom rice, seasonal vegetables 38  
- AAA 8oz New York steak with Salish ultimate spice crust, kimchi smash potato, beet puree, white & wild mushroom rice, seasonal vegetables 38  
- land & sea platter of New York steak with Salish ultimate spice crust, pan fried halibut, pacific prawns sauteed in lobster dynamite butter, seared scallops in diavolo, kimchi smash potato, carrot ginger emulsion, sea asparagus, chimichurri 76  
- wild prawn linguine, diavolo rose sauce, chimichurri droplets, shaved parmesan. or select a creamy velouté sauce 36
- wild mushrooms, vegan sausage linguine with zesty marinara, droplets of chimichurri 31 
- baked seafood au gratin, prawns, scallops, salmon, snapper, shrimp, with mushroom, mash & velouté 39
- duck breast with Salish smoked maple butter, white & wild mushroom rice, pickled radishes, carrot & ginger emulsion 38  
- baked seafood macaroni & cheese with prawns, smoked salmon, scallops, white fish, with Salish spicy sweet rub & cheese topping 32  can be gluten free but allow for longer cooking time
- seafood platter for 2 guests: wild prawns, seared scallops with citrus rub, mussel's, seasonal seafood in lobster butter, tuna, halibut, salmon, crispy oysters, salmon roe. Also enjoy 3 warm sauces, puree blends, rainbow seaweed, sea asparagus, vegetables, kimchi smash potato market price  

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

Long Range Bomber - Kahlua, Baileys, Sambuca

Irish- Irish Whiskey, Kahlua

Jamaican- Spiced Rum, Kahlua

Blueberry Tea- Grand Marnier, Amaretto, no whipped cream

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 Seasoning
Smoked Maple Seafood Rub
Seafood Dry Rub
Citrus Seafood Rub

56g Shaker \$7

Purchase any three 56g seasoning for \$19

Ultimate Dry Rub
Gunpowder Keg 2 Seasoning
Xaviers Sweet N Spicy
Elaines Seafood Seasoning

56g spice bag \$7

Purchase any three 112g seasoning for \$35

Ross Boss Barbecue Rub
Blackened Spice
Louisiana Seasoning
Oysters Seafood Rub

112g spice bag \$13

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