



## **LUNCH MENU**

### **FIRST PLATES**

roast garlic & wild mushroom soup, foraged from the forests of B.C. 14

seared lemon chive oil scallops on a bed of creamy peas topped with fresh mint leaves 19

vegan quinoa salad, green beans, courgettes, tomatoes, radish, orange, walnuts, vegan cheese, mint and finished with citrus dressing 15

oyster house pink salad, mixed radicchio, chicory, endive, walnut dressing, fried quinoa, shallots, shaved blue & pecorino cheeses 16

panko crumbled salmon hash cakes, baby peas, smoked dill and aioli 18

### **PRINCIPAL PLATES**

crispy skin B.C. salmon, scorched zucchini, seared tomato, goats' cheese and basil 33

battered halibut fillets & hand cut crunchy fries, charcoal lemon, lime mayonnaise  
single fish 25 double fish 32

spicy gunpowder prawns, fresh tomato, garlic lobster butter & beer 36

prawns marinated in evo linguine, garlic chilli cherry tomatoes, white wine & prawn bisque topped with a chargrilled prawn and fried rocket 29

blackened New York 6oz steak, garlic butter, mushrooms, seared tomato 31

### **ENDING ON A SWEET NOTE**

Wendy's citrus tart with vanilla gelato 16

crème brulee with seasonal fruit, shortbread biscuit 15

selection of gelato's 15