

APPETIZERS

We use the freshest ingredients from our abundant gardens and local island farmers.

- Ⓞ Soup du Jour 13 16
Please ask your server about our Daily Soup Feature!
Served in a Cup or Bowl
- Ⓞ Hastings House Seafood Chowder 17.50
Served with Sliced Baguette
- Ⓞ Artisan Greens 16 18.50
Served with Honey Lemon Dressing. Small or Large
- Ⓞ Belgian Endive, Blue Cheese & Roasted 21
Pecan Salad
- Chicken Liver & Armagnac Mousse 24
With Poached Raisins & Sliced Baguette
- House-Smoked Trout 20 28
With Onion Marmalade, Caperberries & Crostinis.
Small or Large
- Smoked Duckbreast 28
With Spinach Salad, Orange Filets & Raspberry
Vinaigrette
- Escargot, One Dozen 22.50
Paprika Garlic Herb Butter, Reggiano & Baguette.
Gluten-Free option available
- Ⓞ Oysters, Each (minimum of 4 per order) 5
Served with Mignonette & Cocktail Sauce

BREAD

- Fresh, Sliced Baguette with Herb Butter 10.50

NORTHERN DIVINE CAVIAR

- 12, 30, 50 grams 90 200 330
100, 250 grams 600 1250

VEGETARIAN ENTRÉES

- Primavera Cheese Manicotti 46
Served with Artisan Greens & Garlic Toast
- Ⓞ Cauliflower & Chickpea Masala 46
Served on Basmati Rice alongside Seasonal Vegetables

ENTRÉES

We are proud that our on-site produce is non-GMO and grown in accordance with organic farming standards.

- Ⓞ Shepherd's Pie 38 48
Made with Salt Spring Island Lamb, accompanied by a side of Artisan Garden Greens. Small or Large
- Ⓞ Oven-Roasted Pheasant Breast 58
With Sweet Potato Fries, braised Red Cabbage & Cranberry Orange Reduction
- Herb Crusted Northern Pacific Cod 52
With Leek, Shiitake Mushroom & Yukon Gold Potato Ragout, Sweet Soy Emulsion. Gluten-Free option available
- Breaded Pork Tenderloin Schnitzel 39 52
Sunny Hill Farm Egg Spätzle & Wild Mushroom Sauce. Full or Half Portion
- Ⓞ Crispy Duck Leg Confit 50
Sundried Tomato & Zucchini Relish with Nugget Potatoes
- Ⓞ Grilled Beef Tenderloin 52 62
Medallion
With Swiss Gruyere Potatoes & Green Peppercorn Jus. Half or Full Portion.
- Pan-Seared Deep Sea Scallops 56
On Traditional Caesar Salad, Shaved Parmesan.
- Spicy Avocado Prawns 28 42
With Toasted Sesame Asian Slaw. Small or Large. Gluten-Free Option available

DESSERTS

- Ⓞ Trio of House-Made Sorbet 19
Topped with Fresh Berries
- Ⓞ Affogato 19 27
Add Baileys or Grand Marnier
- Ⓞ Grand Marnier Crème Brûlée 20
- Local Salt Spring Island Cheese Plate 29
Served with Artisan Crisps & Fruit Compote.
- Ⓞ Dark Chocolate Belgian Pâté 21
Fresh Berries, Caramel Sauce & Chantilly Cream