

APPETIZERS

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

- GF 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
- GF Artisan Greens 16 18.50
Served with Honey Lemon Dressing. Small or Large
- GF Belgian Endive, Blue Cheese & Roasted Pecan Salad 21
- Chicken Liver & Armagnac Mousse 24
With Poached Raisins & Sliced Baguette
- House-Smoked Trout 20 26
With Onion Marmalade, Caperberries & Crostinis.
Small or Large
- Spicy Avocado Prawns 26
With Toasted Sesame Asian Slaw. Small or Large.
Gluten-Free Option available
- Escargot, One Dozen 22.50
Paprika Garlic Herb Butter, Reggiano & Baguette.
Gluten-Free option available
- GF 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

- Artichoke Ravioli 39 46
With Feta, Bocconcini & House-made Tomato Sauce
- GF 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.

- GF Shepherd's Pie 36 45
Made with Salt Spring Island Lamb, accompanied by a side of Artisan Garden Greens. Small or Large
- GF Oven-Roasted Pheasant Breast 56
With Sweet Potato Fries, braised Red Cabbage & Cranberry Orange Reduction
- Herb Crusted Northern Pacific Cod 50
With Leek, Shiitake Mushroom & Yukon Gold Potato Ragout, Sweet Soy Emulsion. Gluten-Free option available
- Breaded Pork Tenderloin Schnitzel . . . 37 49
Sunny Hill Farm Egg Spätzle & Wild Mushroom Sauce. Full or Half Portion
- GF Crispy Duck Leg Confit 49
Sundried Tomato & Zucchini Relish with Nugget Potatoes
- GF Grilled Beef Tenderloin 52 62
Medallion
With Swiss Gruyere Potatoes & Green Peppercorn Jus. Half or Full Portion.
- Pan-Seared Deep Sea Scallops 54
On Traditional Caesar Salad, Shaved Parmesan.

DESSERTS

- GF Trio of House-Made Sorbet 18
Topped with Fresh Berries
- GF Affogato 19 24
Add Baileys or Grand Marnier
- GF Grand Marnier Crème Brûlée 18
- Local Salt Spring Island Cheese Plate 26
Served with Artisan Crisps & Fruit Compote.
- GF Dark Chocolate Belgian Pâté 19
Fresh Berries, Caramel Sauce & Chantilly Cream