

The Restaurant at
UNSWORTH
VINEYARDS



TO START

SUGGESTED WINE PAIRINGS (5oz)

Cold plates

Kuterra Steelhead Crudo ~ 22

red beet cured, yuzu-green chili crema,
marinated trout roe

Cowichan Valley Rosé ~ 12

Ahi Tuna Tartare ~ 25

tapioca crisps, avocado, black sesame, bull kelp

'Wild Island' Auxerrois ~ 13

Chilled Jumbo Prawns ~ 17

XO cocktail sauce, Lemon

Charme de l'île ~ 14

Grilled Romaine Hearts ~ 19

anchovy emulsion, focaccia, cured yolk
crispy house bacon, grana padano

Sauvignette ~ 13

Wicklow Green Salad ~ 18

shaved vegetables, sherry vinaigrette
tamari seeds, farmhouse cheese

Unsworth Vineyard Pinot Gris ~ 14

Charcuterie ~ 36

Whole Beast salumi, selection of cheese, nuts,
pickles, house bread, preserves, crackers

Cowichan Valley Pinot Noir ~ 16

Warm plates

Crispy Vancouver Island Brie ~ 22

panko, spicy honey, olives, almonds, apple butter

Unsworth Vineyard Pinot Gris ~ 14

Parisian Gnocchi ~ 18

G-Farms mushrooms, preserved lemon cream,
dill, Grana Padano

Cowichan Valley Chardonnay ~ 14

Grilled Pork Belly ~ 21

stone fruit-chili glaze, sesame

Cowichan Valley Gamay Noir ~ 14

Roasted Meatballs ~ 19

lamb & pork, tomato, Madras spice

Cowichan Valley Pinot Noir ~ 16

Unsworth Chowder

cup 15 / bowl 25

local seafood, chili oil, fresh herb

Charme de l'île ~ 14

Grilled Humbolt Squid ~ 29

green goddess, 'nduja, crispy onion

'Wild Island' Auxerrois ~ 14

Our farm-to-table food philosophy supports numerous local farms and food producers which are highlighted in italics throughout this menu.

FOR THE TABLE

12oz N.Y. Strip ~ 77

Bordelaise, confit onions

Symphony ~ 14

Steamed Clams ~ 33

bacon, braised leeks, Allegro butter sauce,
crispy potato

'Wild Island' Auxerrois ~ 13

Truffle Fries ~ 11

Grana Padano, garlic aioli

Roasted Carrots ~ 16

pumpkin seed za'atar

Grilled Broccolini ~ 15

garlic & anchovy crumbs

Crispy Tots ~ 9

mustard aioli

Roasted Beets ~ 12

goat cheese custard, herbs

Fried Chicken ~ 31

buttermilk brine, spicy honey, yum yum pickles,
smoked cheddar biscuit

Cuvée de l'île ~ 23

Creamy Polenta ~ 11

Grana Padano, lemon

Small Wicklow Greens ~ 9

sherry vinaigrette, shaved vegetables,
seeds, farmhouse cheese

Seasonal Slaw ~ 9

preserved lemon dressing

House Focaccia ~ 12

kelp butter

MAINS

Pan Seared Pacific Halibut ~ 44

lemon, polenta, aji verde, seasonal slaw

Cowichan Valley Chardonnay ~ 14

Prime Rib Burger ~ 28

Symphony BBQ sauce, mustard aioli, arugula,
house bacon, smoked cheddar, fries

sub salad ~ 3

Cowichan Valley Pinot Noir ~ 16

House Made Cavatelli ~ 30

house bacon, fresh herb cream, tomato,
anchovy pangrattato

Cuvée de l'île ~ 23

6oz Beef Tenderloin ~ 48

crispy tots, Bordelaise, grilled broccolini

Symphony ~ 14

Grilled Marinated Cabbage ~ 28

romesco, squash-mint gremolata, polenta

Unsworth Vineyard Pinot Gris ~ 14

Slow Cooked Kuterra Steelhead ~ 40

tomato beurre Blanc, kelp butter, crispy potato

Sauvignette ~ 13

Feature Pasta

MP – ask your server

PIZZA

Anatra ~ 30

duck confit, white sauce, gorgonzola,
plum, watercress

Cowichan Valley Pinot Noir ~ 16

Carne~ 32

'nduja, pepperoni, sausage, pomodoro,
Alpindon, red onion

Cowichan Valley Gamay Noir ~ 14

Frutti de Mare - 41

market seafood, tomato confit, rouille, bufala

Cowichan Valley Chardonnay ~ 14

Funghi - 27

g-farms mushrooms, duxelle, bufala

Cowichan Valley Pinot Noir ~ 16

Margherita 30

San Marzano, basil pesto, bufala

Unsworth Vineyard Pinot Gris ~ 14

Pepperoni - 30

Whole Beast pepperoni, spicy honey, bufala

Cowichan Valley Gamay Noir ~ 14