

The Restaurant at
UNSWORTH
VINEYARDS



TO START

SUGGESTED WINE PAIRINGS (5oz)

Cold plates

Wild Steelhead Crudo ~ 22

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

Sunnydale Vineyard Rosé ~ 14

Ahi Tuna Tartare ~ 25

tapioca crisps, avocado, black sesame, bull kelp
'Wild Island' Auxerrois ~ 14

Chilled Jumbo Prawns ~ 17

XO cocktail sauce, Lemon

Charme de l'île ~ 14

Grilled Romaine Hearts ~ 19

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

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

Cowichan Valley 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

Cuvée de l'île ~ 23

Roasted Lamb Meatballs ~ 19

tomato, Madras spice

Cowichan Valley Pinot Noir ~ 16

Unsworth Chowder ~ cup 9 / bowl 15

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

Truffle Fries ~ 9

Grana Padano

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

Creamy Polenta ~ 11

lemon, Grana Padano

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

Slow Cooked Kuterra Steelhead ~ 40

tomato beurre Blanc, kelp butter, crispy potato

Sauvignette ~ 13

House Made Cavatelli ~ 30

house bacon, fresh herb cream, tomato,

anchovy pangrattato

Cuvée de l'île ~ 23

Feature Pasta

MP – ask your server

6oz Sterling Silver Tenderloin ~ 48

crispy tots, Bordelaise, grilled broccolini

Symphony ~ 14

Grilled Marinated Cabbage ~ 28

romesco, squash-mint gremolata, polenta

Unsworth Vineyard Pinot Gris ~ 14

Steamed Clams ~ 33

bacon, braised leeks, Allegro butter sauce,
crispy potato

'Wild Island' Auxerrois ~ 14

Prime Rib Burger ~ 28

Symphony BBQ sauce, mustard aioli, arugula,

house bacon, smoked cheddar, fries

sub soup ~ 2 / sub salad ~ 3

Cowichan Valley Pinot Noir ~ 16

Buttermilk Marinated Fried Chicken ~ 31

spicy honey, smoked cheddar biscuit,

yum yum pickles

Cuvée de l'île ~ 23

12oz Sterling Silver N.Y. Strip ~ 77

crispy tots, Bordelaise, grilled broccolini

Symphony ~ 14