



SMALL PLATES

Polenta Fries ~ 8

smoked cheddar, spicy tomato jam

CHARME DE L'ÎLE

White Bean Hummus ~ 8

crackers & local vegetables

2021 ALLEGRO

House Made Focaccia ~ 8

olive oil, balsamic

2020 PINOT GRIS

Local Beet Salad ~ 14

salt roasted beets, fromage frais, balsamic reduction,
toasted almonds, arugula

2021 ROSÉ

Local Green Salad ~ 10

almonds, honey lemon dressing

2021 ALLEGRO

Great Food Takes Time

We take great pride in sourcing fresh ingredients from our local Cowichan Valley farmers, then showcasing the unique flavours by preparing our dishes using classic and traditional techniques. Please note that great food take time. If you have any time constraints, please inform your server.



SMALL PLATES

Smoky Seafood Chowder (gf)

cup 15 / bowl 23

carrot, fennel, celery, potato, parsley, dill, Vancouver
Island seafood, focaccia

2020 PINOT GRIS

Merguez Lamb Meatballs ~ 18

minted yoghurt, pickled onions, flatbread, parsley

2021 ROSÉ

Lingcod & Saffron Arancini ~ 16

roasted garlic aioli, pickled onions

CHARME DE L'ÎLE ROSÉ

Butternut Squash Tortellini ~ 16

goat cheese, brown butter, sage, walnuts

2020 CHARDONNAY

Cheese & Charcuterie Platter

Small ~ 32 Large ~ 60

Two Rivers cured meats, local cheeses, mustard,
seasonal chutney, pickles, olives, spicy nuts,
bread, crackers

2020 PINOT NOIR



LARGE PLATES

Two Rivers Ground Beef Burger & Fries ~ 23

double smoked bacon, house dill pickles, basil aioli, local greens, spicy tomato jam, chipotle aioli

gluten free substitution ~ 2 add Haltwhistle clevedon ~ 2

2020 PINOT NOIR

Black Beluga Lentil Burger & Fries ~ 19

house dill pickles, basil aioli, local greens, spicy tomato jam, chipotle aioli

gluten free substitution ~ 2 add Haltwhistle clevedon ~ 2

2021 ROSÉ

Chickpea Quinoa & Smoked Corn Falafel ~ 26

pickled radishes, pesto, cilantro, hummus, minted yoghurt, house made flatbread

2020 PINOT NOIR

Salt Spring Island Moules & Frites ~ 28

House made fries, garlic, shallots, parsley, white wine butter sauce, focaccia

2020 PINOT GRIS

House Made Fettuccini ~ 32

double-smoked bacon, kale, shallots, garlic, white wine cream sauce, parmesan, focaccia

2020 SYMPHONY

House-Made Pasta of the Day ~ 32



LARGE PLATES

Pan Seared Chicken Supreme ~ 33

apple cider pan sauce, fried sunchokes, parsnip purée, apples, hazelnuts, herbs

2020 SAUVIGNETTE

Pan Seared Halibut ~ 49

roasted tomatoes, capers, polenta, braised winter greens, garlic chips

2020 AMIEL

GRILLED STEAKS

6oz Ribeye ~ 34

8oz Tenderloin ~ 42

12oz Ribeye ~ 60

shallot mashed potatoes, seasonal vegetables, garlic herb butter, red wine shallot jus

2020 SYMPHONY

Pork Rack For Two ~ 55

Fraser Valley roasted pork, crackling, apple cider pan sauce

2020 SYMPHONY

SIDES

House Made Fries ~ 6

Shallot Mashed Potatoes ~ 8

Mushrooms ~ 8

Fried Sunchokes ~ 9

Local Greens ~ 9

Seasonal Vegetables ~ 9