

Winter Green Salad 14  

roasted apples, spiced yams,
spiced vinaigrette, pear crisps

Add Flat Iron Steak 12

Add Seared Trout 11

Golden Beet Salad 14  

“green goddess” yogurt, pistachio, pea shoots

Add Flat Iron Steak 12

Add Seared Trout 11

Calamari Vegan 16  

fried oyster mushrooms, tzatziki, pickled vegetables

Shared Baked Brie 29

raspberry green tomato jam, candied nuts, bread
peppercorn crackers

Gravlax Trout 22

beet pickled quail egg, crème fraîche, rye croutons

Charred Brussel Sprouts 18  

smoked pork belly, garlic aioli, crispy onions

Garden Grazing Board 21 

olives, nuts, pickled things for our garden,
dips made from our estate, baguette

Add 2 cheeses or 2 vegan cheeses 12

Warm Bread & Whipped Butter 7

The Summerhill Culinary Garden grows a lot of the vegetables the bistro uses. The kitchen and garden work to bring you great organic produce year round, from fresh, preserved, canned and fermented, no vegetables are wasted.




Planet Earth is our home. We are a part of nature, and strive to live in harmony with nature. Environmental stewardship is our founding principle




Harissa Prawn & Mussels 21
chilies, red pepper, cayenne, lemon, bread

Add fries 6

BC Seafood Chowder 30
prawns, mussels, fish, local potatoes, cream


Wild Mushroom Spaghetti Bolognese 26 
organic house-made pasta,
braised oyster mushrooms, king oyster mushroom

Add Flat Iron Steak 12

Feature Pasta MP 
organic house-made pasta, local and organic ingredients

Turmeric & Saffron Lamb Shank 68
stewed tomatoes and peppers, dukkah, cous cous
for 2 ppl

Market Cut Beef MP
Summerhill uses whole wagyu cows and makes features
from different cuts

Fatayer Palestinian 32 
spinach, kale, preserved lemon pie
date aubergine chutney, winter greens