





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

Feature Pizza 21
featuring local and organic suppliers


Tomato Braised Shaved Beef Sandwich 21
fried egg, crispy onions, garlic aioli, french fries

BC Seafood Chowder 19
prawns, mussels, fish, local potatoes, cream

Add Seared Trout 11

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