

The Bistro is on a constant journey to source the best organic ingredients from local farms but what is truly special and full of flavour, is the organic produce from our own on-site year-round Garden. These ingredients are transformed into this menu, with respect and care.

<b>Summerhill House Soup</b>  	9
daily soup, organically made, Mediterranean inspired	
<i>Pairing, choose your wine through rose coloured glasses</i>	
<b>Cauliflower Shawarma</b>  	14
cucumber, roasted chickpeas, green tahini, garden greens	
Add Flat Iron Steak 12	Add Seared Tuna 11
<i>Pairing 2019 Summerhill Vineyard Riesling</i>	
<b>Summerhill Greek Salad</b> 	14
greek style salad, feta cheese, fresh herbs	
Add Flat Iron Steak 12	Add Seared Tuna 11
<i>Pairing 2020 Syrah Malbec Rosé</i>	
<b>Calamari Vegan</b>  	16
fried battered oyster mushrooms, tzatziki, pickled vegetables	
<i>Pairing 2016 Marechal Foch</i>	
<b>Sautéed Clams &amp; Chorizo</b> 	18
white wine, tomatoes, roasted garlic, capers, shallots	
<i>Pairing 2012 Cipes Blanc de Blanc</i>	
<b>Garden Antipasto</b> 	15
mushrooms, olives, zucchini, peppers, cauliflower, onions, tomatoes, bread	
Add Seared Tuna 11	
<i>Pairing 2018 Heritage Series Baco Noir</i>	
<b>Bresaola “Carpaccio”</b>	19
caper aioli, truffle pecarino, garden micro greens, fresh sliced apples, lemon oil	
<i>Pairing 2018 Alive Organic Red</i>	
<b>Warm Scallops &amp; Algerian Curry</b> 	24
curry, minted cashews, pork belly, pea shoots	
<i>Pairing 2018 Ehrenfelser</i>	

<b>Catalan Fish Stew</b> 	18 sm
clams, prawns, snapper, potatoes, smoked tomato broth, roasted almonds	
<i>Pairing 2013 Reserve Barrel Merlot</i>	
<b>Shrimp Puttanesca</b> 	19 sm
white wine, garlic, tomatoes, olives, capers, organic pasta, garden pesto	
<i>Pairing 2018 Ehrenfelser</i>	
<b>Country Style Charcuterie</b>	21
pickled vegetables, garden fruit preserves, fresh bread, olives, candied nuts	
Add cheese 14	
<i>Pairing 2019 Estate Grown Biodynamic Chardonnay</i>	
<b>Tofu Saganaki</b>  	24
tomatoes, white wine, peppers, garlic, parsley, olive oil, salted almond cheese, fennel	
<i>Pairing Cipes Brut</i>	
<b>Steak Sandwich</b>	24
grilled flat iron, salsa verde, grilled bread, and spanish chips	
<i>Pairing 2018 Organic Merlot</i>	
<b>B.C. Waygu Beef Burger</b>	19
tomatoes, lettuce, caramelized onion dijonaise, and spanish chips	
<i>Pairing 2020 Alive Organic Rosé</i>	
<b>Black Sesame Harira</b> 	28
spiced red lentils, chick peas, tomato, phyllo, garden greens	
<i>Pairing 2018 Summerhill Vineyard Grüner Veltliner</i>	
<b>Pork Belly Gnocchi</b>	19 sm
bacon cream sauce, fine herbs, wilted greens	
<i>Pairing 2018 Organic Chardonnay</i>	

\*Tax & Gratuity not included. For tables of 6 people (or same group multi-tables), an 18% gratuity will be added to your bill.

