



Dine Around 2026

\$65

Served 5pm onwards

FIRST

Crab Cakes

Crisp crab cakes with remoulade & lemon

Bodega Garzón Reserva, Albarino, Garzón, Uruguay 15.70 6oz

Vancouver Island Brewery Break Point Pilsner 9.89 18oz

OR

Brie Tart

Double cream brie & caramelized onion wrapped in puff pastry, with beetroot hummus & roasted red pepper

Coolshanagh, Chardonnay, Okanagan Valley, BC 18.20 6oz

Phillips Blue Buck 9.89 18oz

OR

Prosciutto

Prosciutto sliced off the leg, house made jam, baguette

Fabre en Provence, Grenache/Cinsault/Syrah, Cotes de Provence, France 14.00 6oz

Vancouver Island Brewery Break Point Pilsner 9.89 18oz

SECOND

Beef Bourguignon

Slow braised beef simmered in a rich red wine sauce with pearl onions, potatoes, carrots, mushrooms, herbs de Provence, grilled baguette

Louis Latour Bourgogne, Pinot Noir, Burgundy, France 21.20 6oz

Phillips Robert Service Stone Fried Ale 9.89 18oz

OR

Ratatouille

Basil roasted zucchini, eggplant, tomato, & bell pepper stew served with grilled baguette

La Fiole, Grenache/Syrah, Côtes du Rhône, France 13.29 6oz

Strange Fellows Brewing Talisman Pale Ale 9.89 18oz

OR

Salmon Wellington

King Salmon, shallots, cream cheese, & spinach wrapped in puff pastry on beetroot puree, seasonal vegetables, dill burre blanc

Coolshanagh, Chardonnay, Okanagan Valley, BC 18.20 6oz

Vancouver Island Brewing Islander Lager 9.89 18oz

OR

Steak Frites (\$10 supplement)

10oz AAA chargrilled striploin, finished with herb butter and served with Parmesan fries

Château Pey la Tour Superieur, Merlot/Cabernet Sauvignon, Bordeaux, France 17.20 6oz

THIRD

New York Cheesecake

Served with your choice of mixed berry or mango compote

Phillips Dinosaur Stone Fruit Sour 9.89 18oz

OR

Coconut Chocolate Mousse

Rich dark chocolate served with whipped cream and fresh berries

Taylor Fladgate 20 year 12.00 2oz

OR

Selection of Cheeses

With Fresh Berries, honey & baguette