



DINE ABOUT

\$25 PER PERSON | 2-COURSE BREAKFAST/BRUNCH MENU
AVAILABLE 9AM - 3PM

1st Course

a choice of



GREEN SALAD

spring mixed greens, grape tomatoes, cucumbers, italian dressing

HOUSE-MADE LIÈGE WAFFLES

2 waffles, choose 2 sides:

honey & vanilla yogurt, maple syrup, blueberry toffee sauce

Our eggs are sourced from Farmer Ben in the Cowichan Valley

2nd Course

a choice of



QBC BREAKFAST

2 sunny-side up eggs, red barn bacon,
house-made buttermilk biscuit, crispy potatoes, fresh fruit

QBC BREAKFAST SANDWICH

red barn bacon, medium-fried egg, garlic aioli, walnut & basil pesto,
peperonata, greens, tomato, toasted portofino potato bun,
crispy potatoes

CHORIZO HASH BOWL

chorizo, pepperoni, crispy potatoes, arugula, 2 poached eggs,
hollandaise, chili oil, green onions

SHRIMP BENNY +5

hand-peeled shrimp, arugula, lemon-dill aioli, hollandaise,
house-made buttermilk biscuit, crispy potatoes, fresh fruit

BACON BENNY +5

2 strips of red barn bacon, tomato, hollandaise
house-made buttermilk biscuit, crispy potatoes, fresh fruit

Desserts +5



LEMON TART

italian meringue, raspberry gel, graham cracker crust, candied orange

CHOCOLATE HAZELNUT MOUSSE

hazelnut shortbread crust, frangelico sauce, hazelnut dentelle

TIRAMISU

espresso, marsala, ladyfingers, mascarpone,
preserved strawberries, candied cocoa nibs



DINE ABOUT
\$39 PER PERSON | 3-COURSE DINNER MENU
AVAILABLE 3PM - LATE

1st Course

a choice of



CAESAR SALAD

romaine lettuce hearts, parmesan, confit garlic, crispy capers, rosemary breadcrumbs, classic dressing, lemon

ALI DI POLLO

island farmhouse chicken wings, herbs, garlic, parmesan, balsamic

PEACH & PROSCIUTTO BURRATA +8

whiskey & vanilla-stewed peaches, prosciutto, basil, balsamic

2nd Course

a choice of



BAKED MAC & CHEESE

cavatappi noodles, béchamel, mozzarella, fior di latte, parmesan, rosemary breadcrumbs

CHICKEN PESTO GNOCCHI

roasted chicken, sun-dried tomato, walnut & basil pesto, grape tomatoes, arugula, parmesan

LAMB SHANK +8

roasted garlic mashed potatoes, seasonal vegetables, tomato & herb jus, gremolata, parmesan fricco

TOFINO LINGUOD +8

lemon & dill crust, baby shrimp, mussels, clams, grape tomatoes, house-made gnocchi, rosé sauce

3rd Course

a choice of



LEMON TART

italian meringue, raspberry gel, graham cracker crust, candied orange

TIRAMISU

espresso, marsala, ladyfingers, mascarpone, preserved strawberries, candied cocoa nibs

CRÈME BRÛLÉE

pistachio, amaretti cookie