



Kale Caesar Salad

Romaine, Kale, Oven Dried Tomatoes, Grana Padano, Fried Capers, Crostini, Lemon Caper Vinaigrette

14

Greens and Grains Salad

Spinach, Arugula, Quinoa, Hemp Hearts, Pea Shoots, Seeds, Fresh Berries, Raspberry Vinaigrette.

13

Roasted Beet Salad

Baby Beets, Organic Arugula, Goats Cheese, Toasted Hazelnuts, Fresh Lemon and Olive Oil

14

add Chicken or Garlic Prawns

8

Rosstown Farms Chicken Wings

Honey Hot, Cajun Spice, Ginger Soy Glaze, or Roasted Garlic and Honey

16

Crispy Fried Chick Peas

Smoked Paprika and Cumin Salt

6

Daily Soup

Chef's Creation

8

Artisan Bread

Herbed Butter

7

Edamame

Ginger Soy, Volcanic Salt

11

Truffle Fries

Fresh Herbs, Grana Padano, Truffle Essence, Chipotle Aioli

10

Charcuterie Platter

A Selection of Two Rivers Cured Meats, Marinated Olives, Grainy Dijon, Artisan Bread

23

Albacore Tuna Carpaccio

Fresh Basil, And Dill, Red Bell Peppers, Capers, Extra Virgin Olive Oil, Burnt Lemon

16

Salt Spring Island Mussels

Chef's Creation

Market Price

Crispy Pork Belly Confit

Watercress Salad, Tomato and Onion Jam

16

Executive Chef Nick Allan, comes to Halcyon with over twenty years of experience working in professional kitchens. Having trained under some of the best Chefs' in Canada, he brings with him a wealth of knowledge and a passion for food that is second to none. At the Kingfisher we strive to provide our guests with the freshest sustainable, and ethically raised meat, fish and product. Thank you for dining with us!



Pappardelle

San Marzano Tomato Sauce, Fresh Basil, Grana Padano, Garlic Baguette.

18

Charred Japanese Eggplant

Spiced Tomato Sauce, Green Lentils, Tahini Sauce

18

Add Chicken or Garlic Prawns

8

Fish 'n Chips

Panko Encrusted Ling Cod, Hand Cut Wedge Fries, Green Cabbage Slaw, House Made Tatar Sauce

23

Wild Sockeye Salmon

Roasted Sunchoke, Emmer, Kale, Truffle Emulsion

32

Hecate Straight Halibut

Roasted Potatoes, Grilled Fennel, Asparagus, Double Smoked Bacon and Tomato Vinaigrette

39

Farmcrest Chicken

Prosciutto Wrapped, Broccolini, Basil Whipped Potatoes, Charred Spring Onion Tomato Emulsion

31

Fraser Valley Pork Chop

Thyme and Rosemary Marinated, Garlic Whipped Potato, Roasted Beets, Gala Apple Gastrique

32

Beef Bavette

Fingerling Potatoes, Tomato Confit, Watercress Salad, Asparagus, Chimichurri

33

Add Garlic Prawns

8

Beef Burger

In House Ground Angus Beef, Lettuce, Tomato, Pickled Red Onion, Pickles, Chipotle Aioli

16

Chicken Burger

Lettuce, Tomato, Pickled Red Onion, Pickles, Chipotle Aioli

16

Vegetarian Burger

Marinated Portobello Mushroom, Leaf Lettuce, Tomato, Pickled Red Onion, Pickles, Chipotle Aioli

16

Burgers are Served with Fries, Soup, or Greens

Substitute with any of our Specialty Salads

3

Add White Cheddar, Bacon, or Mushrooms

3

At the Kingfisher Restaurant it is our aim to provide you with the best dining experience possible. We source many of our products from local Farmers, Vendors and Artisans and we strive to support only sustainable practices.