



hillside

WINERY | BISTRO

2 Course Lunch
\$50 per guest
ADD WINE PAIRINGS \$15

TO START

QUINOA LOLLIPOPS

LENTIL, WALNUT, APRICOT, CHERRY

HILLSIDE AT HOME- APRICOT CHUTNEY - \$10

WINE MUSCAT OTTONEL/MERLOT

DEVILLED EGGS

BEET, SPRUCE TIP, SUNFLOWER
SMOKED CHAR, LEMON PEARLS

WINE VIOGNIER/HERITAGE PINOT GRIS

DUCK CARPACCIO

TOMATO, ELDERBERRY, MUSTARD AIOLI
HEARTS OF FIRE, CAPER VINAIGRETTE

WINE UNOAKED PINOT GRIS/SYRAH

CAPRESE SALAD

PLOT TWIST FARMS TOMATOES, BOCCONCINI, BASIL
HAZELNUTS, CUCUMBER GAZPACHO

WINE UNOAKED PINOT GRIS

PANZANELLA SALAD

HEARTS OF FIRE, CHERRY TOMATOES
SUNFLOWER SEEDS, WILD BERRY ESPUMA
CATTAIL SOURDOUGH

ADD: CHERRY GLAZED GRILLED QUAIL \$12

WINE ROSE/HERITAGE PINOT GRIS

ENTREES

SOCKEYE SALMON

COLD POACHED, POTATO FENNEL SALAD
FRISÉE, CANDIED BACON, SHELLFISH NAGE

HILLSIDE AT HOME- CHEF'S BACON - 1 LB \$15

WINE CHEF'S WHITES/VIOGNIER/PINOT NOIR

WALNUT TART

FORAGED MUSHROOMS, TOMATO CONFIT
NETTLE PESTO, VEGETABLE LINGUINI, WALNUT CREAM

WINE HERITAGE PINOT GRIS/MERLOT/SYRAH

FLAT IRON

BURDOCK ROOT SPAETZLE, KALE, MUSHROOMS
SASKATOON BERRY BUTTER, BORDELAISE

ADD: 3 SAUTEED PRAWNS \$12

WINE SYRAH/MOSAIC

Upgrade to 55oz Tomahawk for Two \$60

SCALLOPS & PORK BELLY

SALISH SEA SCALLOPS, FRASER VALLEY PORK BELLY
FINGERLING POTATOES, HONEY, SPICED CABBAGE

HILLSIDE AT HOME - TRUFFLE HONEY 4 oz - \$10

WINE CHEF'S WHITES/GEWURZTRAMINER/PINOT NOIR

HOUSEMADE FRESH PASTA

INSPIRED BY THE INTEGRITY OF OUR PRODUCERS,
COMMUNITY AND THE SEASON

ADD: UP NORTH CHEESE SMOKIE \$6

ADDITIONAL FOR THE TABLE

NARAMATA BENCH BOARD 35

LOCALLY PRODUCED CHEESE & MEATS
HOUSEMADE ACCOUTREMENTS

FOCACCIA/SOURDOUGH/CHEESE BISCUIT 10

ADD: TIGER BLUE BUTTER & ROASTED GARLIC 6

HILLSIDE AT HOME - TIGER BLUE BUTTER 4oz - \$10

ADD: OLIVE OIL & BALSAMIC 6

ADD: WHIPPED SPRUCE TIP RICOTTA 6

ADD: BISTRO HERITAGE MERLOT CHERRY JAM 8

ELK TARTAR 28

PICKLED CHERRY, QUAIL EGG,
CARIBOU LICHEN, HOUSEMADE POTATO CHIPS

WINE PINOT NOIR/GAMAY NOIR (BOTTLE)

BURRATA 27

SPRUCE TIP GREMOLATA, CATTAIL SOURDOUGH
PEACH CARDAMOM BRUSCHETTA

WINE CHEF'S WHITES /BELOW THE ROAD ROSE (BOTTLE)

WARM MARINATED OLIVES 9

LEGEND DISTILLING ORANGE & SUMAC LIQUOR,
SMOKED ALMONDS

POPCORN 8

BONE MARROW, WILD ROSE PETAL DUST

FOIE GRAS 30

FIGS, SHALLOTS, TIM'S HONEY, EVERYTHING BRIOCHE
HILLSIDE AT HOME-TRUFFLE HONEY 4oz - \$10

Enjoy Hillside at Home!

CHECK OUT OUR TAKEOUT MENU AND MEAL KITS
AVAILABLE WEDNESDAY TO SUNDAY

VISIT OUR WEBSITE AT WWW.HILLSIDEWINERY.CA OR GIVE US A CALL 250.487.1350

Executive Chef Eran Robertson

Sous Chef Jason Embree

PLEASE ADVISE YOUR SERVER OF ANY INTOLERANCES AND ALLERGIES.

WHILE WE DO OUR BEST TO REDUCE THE RISK OF CROSS-CONTAMINATION, WE CANNOT GUARANTEE OUR DISHES ARE FREE FROM ALLERGENS.