

Lunch Menu

 *Healthy Choice Item*  *Plant-based Item*  *Gluten Free*

SOUPS & STARTERS

Daily Soup

Please inquire with your server

Chilled Gazpacho

Vegetables from the peninsula, roasted tomato, extra- virgin olive oil,

Tapestry Chowder

Better Seafood local catch, Saltspring mussels, double-smoked bacon, potatoes, leeks, white wine, cream

Cup

Shoots and Leaves

 Foraged greens, radishes, cherry tomatoes, carrots, pumpkin seeds with a caramelized citrus vinaigrette

Traditional Caesar Salad

Crisp romaine lettuce, double-smoked bacon, parmesan cheese, olive oil croutons, traditional Caesar dressing

Crispy Cauliflower Makhani

Tempura cauliflower, rich butter curry, roasted garlic crema

Vietnamese Salad Rolls

Glass noodles, fresh vegetables and herbs in a rice paper wrapper and served with a classic Vietnamese nước chấm sauce

Shrimp Louie Salad

 B.C. fresh lettuce, Ocean Wise baby cold water shrimp, avocado and a Lockwood Farms EcoEgg, with a spicy, creamy dressing

Kuterra Salmon Niçoise

 Namgis First Nation Ocean Wise Kuterra salmon, pan-seared, with artichoke, olives, capers, tomatoes, boiled potatoes and a Lockwood Farms EcoEgg

Executive Chef | James West

Ask your server about our daily specials

For residents who join us in the Pub or Restaurant, we are pleased to offer a 20% discount

Tapestry[®]
Victoria Harbour

Lunch Menu

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MAIN ENTRÉES

Caprese Pizza

 Vine ripe tomatoes, buffalo mozzarella, fresh basil, extra virgin olive oil

Roasted Chicken Rigatoni

Slow roasted Island raised chicken, roasted courgette, fresh mozzarella, roasted cherry tomato, fresh basil, capers

Grilled Chicken Shawarma Flatbread

Flame-grilled Island raised chicken, halloumi cheese, sumac onion, julienne peppers, cucumber, radish, garlic crema,

Tapestry Burger

Grilled 100% Canadian all beef patty, cheddar cheese, double-smoked bacon, B.C. fresh lettuce, tomato, quick pickled onion, house mayo on a toasted Portofino brioche bun

Island Lamb Burger

Grilled lamb, Island goat's cheese, B.C. Fresh lettuce, tomato, quick pickled onion, house mayo, fresh herbs on a toasted Portofino brioche bun

Haida Gwaii Burger

Pan-roasted Better Seafood local catch, avocado, B.C. fresh lettuce, tomato, house-made tartar sauce on a Portofino brioche bun

Fisherman's Wharf Fish & Chips

One piece of beer-battered local catch, savoy cabbage slaw, house-made tartar sauce and French fries

Ocean wise snapper 18

Salt Spring Island Mussels

Classic Thai creamy coconut broth, ginger and garlic, with grilled bread.
Spicy Khao Soi style available



Saltspring Island Mussels are Vancouver Aquarium "Ocean Wise" certified. Mussel farming is also endorsed by environmental groups such as the Audubon Society, Monterey Bay Aquarium's Seafood Watch, and Edo-Fish. *Not available during spawning season



Better Seafood Supply and Oak Bay Seafood has grown out of a hands-on, family-based operation started by Gregg and Anne Best while living on Haida Gwaii/Queen Charlotte Islands 40 years ago. Now fully based in Victoria, they bring locally sourced high-quality seafood to Victoria and beyond.



100% solar powered in Cobble Hill, James' and Cammie's goal at Lockwood Farms is "to produce high-quality and quantity of food for our community while respecting our earth, animals, and people. We steward all our resources well and make decisions with thoughtful intent."



The Kuterra farm is on "Namgis First Nation ancestral lands near Port McNeill, Vancouver Island. The farm is inland, closed pen. They have received a Green ranking from Monterey Bay Aquarium's Seafood Watch, designated a Best Choice by SeaChoice and Kuterra Salmon have also been designated as Ocean Wise

Dinner Menu

 *Healthy Choice Item*  *Plant-based Item*  *Gluten Free*

SOUPS & STARTERS

Daily Soup

Please inquire with your server

Chilled Gazpacho

Vegetables from the peninsula, roasted tomato, extra- virgin olive oil,

Tapestry Chowder

Better Seafood local catch, Salt Spring mussels, double-smoked bacon, potatoes, leeks, white wine, cream

Cup 9

Shoots and Leaves

 Foraged greens, radishes, cherry tomatoes, carrots, pumpkin seeds with a caramelized citrus vinaigrette

Traditional Caesar Salad

Crisp romaine lettuce, double-smoked bacon, parmesan cheese, olive oil croutons, traditional Caesar dressing

Vietnamese Salad Rolls

Glass noodles, fresh vegetables and herbs in a rice paper wrapper and served with a classic Vietnamese nước chấm sauce

Grilled Halloumi Cheese

 Roasted heirloom cherry tomatoes, grilled courgette, fresh mint, olive vinaigrette

Shrimp Louie Salad

 B.C. fresh lettuce, Ocean Wise baby cold water shrimp, avocado and a Lockwood Farms EcoEgg, with a spicy, creamy dressing

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Caprese Pizza

 Vine ripe tomatoes, buffalo mozzarella, fresh basil, extra virgin olive oil

Roasted Chicken Rigatoni

Slow roasted Island raised chicken, roasted courgette, fresh mozzarella, roasted cherry tomato, fresh basil, capers

Sweet and Smoky BBQ Chicken

Island raised, free-range chicken breast, crispy confit chicken leg, potato salad, creamy coleslaw, cheddar biscuit

Salt Spring Island Mussels

Classic Thai creamy coconut broth, ginger and garlic, with grilled bread.
Spicy Khao Soi style available

Kuterra Salmon Niçoise

 Namgis First Nation Ocean Wise Kuterra salmon, pan-seared, with artichoke, olives, capers, tomatoes, boiled potatoes and a Lockwood Farms EcoEgg

Better Seafood West Coast Catch

Better Seafood local catch, roasted fennel, olives, cherry tomatoes, new potatoes

AAA Grain-fed Sirloin Steak

Grilled 100% Canadian AAA beef, Little Qualicum blue cheese butter, grilled vegetables, crispy potato wedges



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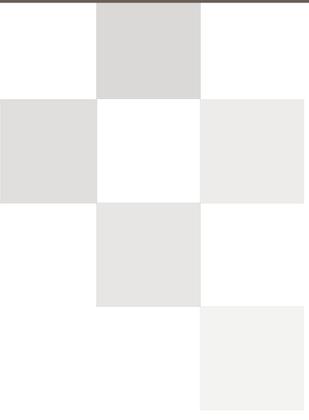
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Dessert Menu

Feature Dessert

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Lemon Posset

Cold set lemon and cream with graham cracker chunks, blueberry and thyme compote

Summer Pudding

The quintessential British pudding, packed with juicy summer berries and vanilla wrapped in enriched bread and served with cream

Chocolate and Nut Bar

Rich and creamy white chocolate and peanuts, on a pecan crumb and layered with a rich chocolate sabayon

Sticky Toffee Pudding

An English classic, a Canadian creation. Served warm, with toffee sauce and whipped cream

*“Yet be cheerful, knight; thou shalt eat a posset to-night at my house”
Shakespeare’s The Merry Wives of Windsor, 1602*

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