

Ora di Cena

- To Share -

LAKE VILLAGE BAKERY ARTISAN BREAD 8
olive oil / balsamic / seasonally inspired butter

HOUSE MARINATED MIXED OLIVES 8
warmed / toasted fennel seed & orange

MEATBALLS 16
fresh pork and beef meatballs / forno roasted tomato sauce
aged goat gouda - smits & co / toasted focaccia

CORIANDER SEARED TUNA 18
white bean / quinoa / basil aioli / sundried tomato

PUTTANESCA MUSSELS 22
fresh herbs / crispy baguette

GNOCCHI & ROAST CHICKEN THIGHS 23
fraser valley chicken / pickled red onions / organic carrots

CHEF'S SELECTION TASTING BOARD 26
cured meats / local & imported cheeses / house made spreads
warm olives / pickled vegetables / artisan bread

- Pizza -

MARGHERITA 18
roasted tomatoes / pulled mozzarella
basil / black pepper

- Lighter Bites -

CHEF'S DAILY SOUP 9

CAESAR SALAD 16
fresh romaine / crisp pork / kale chips
focaccia / cured egg yolk / grana padano

BEET & LENTIL PANZANELLA SALAD 17
marinated ricotta / torn bread / seed crisps

- Main -

SPAGHETTI CARBONARA 21
guanciale / spring peas / grana padano

SPICY ITALIAN SAUSAGE LASAGNA 24
roasted vegetables / toasted focaccia

RICCIOLI PRAWN PRIMAVERA 26
fresh vegetables / fresh herbs
toasted focaccia / grana padano

PAN SEARED ARCTIC CHAR 27
spring pea risotto / sprouts

NATURALLY RAISED ROASTED STRIPLOIN 31
natural reduction / braised carrots
herb whipped potato

ADD A LITTLE MORE

side bread 4 / prawns 6 / meatball 3 / chicken 7 / roasted vegetables 8

TERRAFINA
AT HESTER CREEK

CHEF ADAIR SCOTT

*Passionately creating memorable experiences through
locally sourced ingredients, quality wines and gracious hospitality.*