

THE COPPER ROOM

—•••AT THE SOOKE HARBOUR HOUSE RESORT HOTEL•••—

LAST ORDERS MENU

SERVED FROM 10PM FRIDAY & SATURDAY

—•••SMALLER OR SHARING PLATES•••—

PICKLED BEETROOT CANDIED WALNUTS, CHÈVRE	8
DAILY SOUP FRESH ARTISAN BAGUETTE	12
GRILLED PACIFIC OCTOPUS FRESH TOMATO & ROCKET	14
DUCK PATE FRESH ARTISAN BAGUETTE	12
CURED SALMON VER JUS, GARDEN SHOOTS	12
POTATO FISH CAKE PAN FRIED, TARTAR	15
BAKED CAMEMBERT SEASONAL FRUIT	15
PAN ROASTED SCALLOPS CONFIT PORK BELLY, FENNEL AND RHUBARB	18
PACIFIC SASHIMI T'SOU KE WASABI, UMI NAMI DAIKON	24

—•••GREENS•••—

GARDEN GREENS CANDIED SUNFLOWER, APPLE VIN	12
CHARGRILLED LETTUCE HEARTS SMOKED FETA, PICKLED SHALLOT	12
"CAPRESE" VENTURI-SCHULZE VINAIGRETTE, SMOKED FETA	12
SALAD NICOISE DAILY CATCH, BLACK WALNUT	24
ADD CHICKEN/DAILY FISH/BEEF	9

—•••FROM THE SEA•••—

TEMPURA BATTERED FISH & CHIPS PHAT CHIPS, MUSHY PEAS	18
MUSSEL & CLAM STEAMERS - MARKET AVAILABLE — SHALLOT, BUTTER, WINE	22
FISH CAKE BENEDICT EGGS, SPINACH, HOLLANDAISE, TOMATO	23
PLOUGHMAN'S RUSTIC BAGUETTE, COUNTRY PATE, PICKLES, FRUIT CHUTNEY, CHEESE/ADD CURED SALMON OR DUCK PATE	17/23
ADD ARTISAN BAGUETTE	5

—•••THE BURGERS•••—

ISLAND BISON - CRISPY FISH - HOMEMADE VEGGIE	18
DAILY BUN, TOMATO, GARDEN GREENS, PICKLED VEG, WITH YOUR CHOICE OF PHAT CHIPS OR FRESH GREENS	
ADD A TOPPING OR SIDECAR: HOMEMADE KIMCHEE, SPICY ONION RING 1 BUTTERED FRIED MUSHROOMS 2	
BLUE, CHEDDAR, SUISSE, DOUBLE SMOKED BACON 3 SUBSTITUTE CHIPS OR GREENS WITH DAILY SOUP 3	

—•••DESSERTS•••—

ASK ABOUT OUR DAILY SELECTIONS