



# DINE AROUND GRANVILLE ISLAND

LUNCH - THREE COURSE PRIX FIXE

AVAILABLE FROM 11:30 AM - 3:00 PM

\$35 PER GUEST

## STARTER

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### BUTTERNUT SQUASH SOUP

Hazelnut butternut squash, crème fraîche, toasted seeds, herb oil

### MAPLE WALNUT PRAWNS

tempura prawns, yuzu mayo, walnuts, toasted sesame, togarashi

### SEAFOOD CHOWDER | ADD \$2

fresh seafood & clams, bacon, thyme, cream

## MAIN

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### HALIBUT TACOS

crispy halibut, shaved cabbage, pico de gallo, pineapple salsa, salsa verde, corn tortilla, lime, fries

### SEAFOOD LINGUINI

local sustainable seafood, prawns, mussels, sundried tomato cream sauce

### STRIPLOIN SANDWICH | ADD \$4

Two Rivers AAA striploin, blue cheese, confit garlic aioli, caramelized onion jam, red wine jus, watercress, parmesan reggiano, sourdough toast, herb roasted new potatoes

## DESSERT

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### PUMPKIN TOFFEE PUDDING

pumpkin, bourbon caramel sour cream whip, sunchoke chips, toasted walnuts

 VFC is proudly a part of the Oceanwise program which verifies that all of our seafood has been caught in an environmentally-sustainable manner

#### INFORMED DINING

Please let us know if you have a food allergy or sensitivity.

We are unable to guarantee the absence of some allergens due to our shared kitchen prep environment.

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