

STARTERS

Teahouse Stuffed Mushrooms 획 🐵 crab, shrimp, cream cheese, arugula 17

Mussels Provençal © 11b mussels, tomato fennel broth, grilled garlic baguette 25

Edamame Hummus (1) marinated mixed olives, crispy chickpeas, tomato confit, grilled garlic baguette **18**

Beets & Burrata (*) balsamic glaze, arugula, toasted pistachios, basil-lemon oil 21

Prawn Flatbread © housemade dough, pesto, sundried tomatoes, chipotle aioli, mozzarella 26

Sauteed Garlic Prawns white wine, garlic, butter, herbs, toasted baguette 19

Beef Carpaccio peppercorn crusted, truffled dijon aioli, pickled shimeji mushrooms, shaved parmesan, arugula **23**

Charcuterie Board chef's selection of cured Oyama meats and cheeses, raisin crisps, cornichons, grainy mustard **36**

Cheese Board () chef's selection of local cheeses, honeycomb, raisin crisps 24

SOUP & SALAD

Lobster Bisque brandy, crème fraîche, poached prawn 19

Soup of the Day seasonal offering 15

Caesar Salad romaine, creamy caesar dressing, shaved parmesan, cheese crostini, fried capers, marinated white anchovies **16**

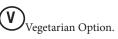
Harvest Salad (1) (1) baby kale, red beets, roasted yams, candied pecans, goat's cheese, glazed carrots, roasted fennel, crispy brussels sprouts 19

Albacore Tuna Salad 🕰 🐵

cajun crusted albacore, seasonal greens, radicchio, cucumbers, mango, campari tomatoes, avocado, cilantro, citrus vinaigrette **27**

Cobb Salad (artisanal mixed greens, crispy prosciutto, buffalo blue cheese, hard boiled egg, avocado, red onion, chicken breast **27**







ENTREES

Steak Frites

8oz Prime New York Striploin, thick cut frites, house-made compound butter, tomato & arugula salad **39**

Pan Seared Steelhead Salmon © © Iois lake steelhead, roasted fingerling potatoes, ratatouille, chimichurri 33

Cajun Lingcod **©** warm potato salad, garden vegetables, red pepper coulis **32.5**

Brome Lake Duck Confit truffled mushroom croquette, garden vegetables, fig demi-glace 39

Fish & Chips © beer & tempura battered ling cod, thick cut frites, coleslaw, house-made tartar sauce 25

Linguine Vongole © manila clams, white wine, chili flakes, butter, shallots, grape tomatoes, parsley 29

Wild Mushroom Ravioli® pesto, cherry tomatoes, arugula, shaved parmesan, pine nuts 26

Teahouse Bowl (1) (1) edamame hummus, roasted caulliflower, quinoa, red beets, cherry tomatoes, carrots, crispy chickpeas, kale and cabbage salad **25**

Salmon Burger © steelhead salmon, thick cut frites, house-made tartar sauce, red onion 21.5

Stanley Park Burger two rivers beef, thick cut frites, burger sauce, tomato, lettuce, pickle, red onion 21.5

Impossible Burger ® Impossible patty, thick cut frites, burger sauce, tomato, lettuce, red onion 22.5

(vegan option, lettuce wrap)

FOR THE TABLE

Fingerling Potatoes (*) (*) Chimichurri dressing 12

Crispy Brussels Sprouts 🖲 🕮 lemon, chili, parmesan aioli 12

Charred Broccolini 🖲 🐵 lemon, olive oil, pecorino romano 12

Sauteed Mushrooms (1) (1) oyster, shimeji, portobello & white mushrooms, garlic, white wine 12

Truffle Fries 🖲 🕾 pecorino romano 14

Mushroom Risotto T pecorino romano 15

THE TEAHOUSE STORY

The Teahouse Restaurant was originally built as a garrison and officer's mess during the second world war when Ferguson Point was a military installation. After the war, the house was used as a residence for the military and then in the 1950's it was opened as the Ferguson Point Tea Room in the summer. In a state of disrepair, it was closed by the city in 1976 until 1978 when the present owner renovated it, and opened it as the Teahouse Restaurant.