

Ocean7

restaurant

Nestled in a coastal forest on the eastern shore of Vancouver Island, the new AQUA Bistro & Wine Bar features creative casual fare paired with fine wines and signature cocktails, while Ocean7 Restaurant focuses on West Coast seafood, grain fed meats, and fresh organic produce from local sustainable growers and suppliers.

Intended to evoke a feeling of calm, while also paying tribute to the breathtaking unobstructed views of the Salish Sea and Coastal Mountains, the names AQUA Bistro & Wine Bar and Ocean7 Restaurant are also inspired by a passion for creating unique cuisine inclusive of all 7 continents.

Executive Chef Nyle Petherbridge, who joined the Kingfisher team in the Spring of 2016 as an accomplished Canadian Red Seal Chef, has over 20 years of experience, including the Metropolitan Hotel, Le Méridien, Fairmont Hotel Vancouver, and numerous Corporate Executive Chef roles.

Chef Nyle is inspired by the opportunity to create menus focused not only on local and wild products, but also safe and sustainable ingredients. With a passion for working directly with local growers, producers, fishermen and farmers, Chef Nyle has the opportunity to bring the freshest local ingredients to the table whenever possible. He looks forward to welcoming you to both dining venues and creating unique menus that complement the outstanding panoramic views and support the very essence of farm to plate cuisine.

We hope you love what we have created for your enjoyment!



William C. Brandes
Owner

APPETIZERS

Martini Mussels

Salt Spring Island mussels, local Unruly gin, vermouth, white wine, organic olives, preserved lemon, herb butter, fennel, shallot, garlic
| 17 |

Coconut Curry Mussels

Salt Spring Island mussels, green coconut curry, pickled vegetable salad, baguette
| 17 |

Shucked Local Oysters

Fresh grated horseradish, cucumber champagne mignonette
| 1/2 dozen 18 | | dozen 36 |

Steak Tartare

Shallot, cornichon, Dijon mustard, parsley, quail egg, charred baguette
| 19 |

Seared Sea Scallops

House cured bacon, carrot purée, cider gastrique
| 18 |

Chef's Caesar Salad

Romaine hearts, prosciutto, Grana Padano cheese, caper berries, roasted garlic, crostini
| 12 |

Seasonal Organic Green Salad

Shaved cucumber, pickled carrot & radish, sunflower seed crisp, green goddess dressing
| 12 |

Roasted Beet Salad

Pattison Farms golden and red beets, goat cheese, orange vinaigrette, citrus supremes, walnut bread crouton, micro green salad
| 15 |

Charred Octopus Salad

Olive oil toasted bread, tomatoes, Mediterranean olives, basil pesto, warm arugula

| 15 |

West Coast Seafood Chowder

Local seasonal fish & shellfish, bacon, Yukon gold potato, cream, fine herbs

| 14 |

Foraged & Domestic Mushroom Risotto

Arborio rice, locally foraged mushrooms, mixed farmed mushrooms, Grana Padano parmesan cheese, confit garlic, truffle essence

| 17 |

FROM THE OCEAN

Rare Seared Ahi Tuna

Parisienne gnocchi, braised fennel, peperonata, orange & chili sauce, cilantro

| 32 |

Prosciutto Wrapped Sablefish

Baked polenta, romesco, balsamic fig purée, ratatouille, roasted red pepper vinaigrette

| 36 |

Seared Sea Scallops

Butternut squash risotto, green coconut curry, thai chili purée, vegetable slaw, passion fruit gastrique

| 37 |

Seafood Pasta

Prawns, scallops, assorted shellfish, fennel, shallots, fresh fettuccine
with choice of:

**white wine cream sauce, rustic tomato sauce
or rosé sauce**

| 33 |

Wild Pacific Salmon

Preserved lemon & crab risotto, sea asparagus, pickled vegetable salad, citrus emulsion

| 32 |



FROM THE 7

Roasted Breast of Free Range Chicken

Confit fingerling potatoes, squash purée,
spiced hazelnut, wild blueberry thyme chicken jus
| 32 |

Pan Roasted Rack of Lamb

Merguez crepinette, balsamic fig purée, chickpea
fritter, sautéed greens, ratatouille, salsa verde,
red wine jus
| 45 |

100% Sterling Silver Beef

Scalloped potato pave, red onion marmalade, Little
Qualicum's Blue Claire cheese, carrot purée, braised
cabbage & winter greens, red wine sauce

Tenderloin 6oz **New York 10oz**
| 39 | | 40 |

Foraged & Domestic Mushroom Risotto

Arborio rice, locally foraged mushrooms, mixed farmed
mushrooms, Grana Padano parmesan cheese, confit
garlic, truffle essence
| 26 |

Cauliflower & Chickpea Fritter

Turmeric pickled cauliflower, carrot purée, coconut
cilantro chutney
| 29 |

SIDES

Wild Jumbo Prawns	12
Wild and Foraged Mushrooms	8
Seasonal Vegetables	8
Scalloped Potato Pave	8

We are happy to accommodate dietary concerns or
restrictions, please communicate your needs directly
with your server.