



DINNER MENU

SHARABLES

SEAFOOD BOARD \$42
Jumbo prawns, candied salmon, smoked tuna, two chefs choice oysters, mussels and clams steamed in a white wine cream sauce, served with grilled garlic focaccia

CHARCUTERIE BOARD \$28
A rotating selection of two cheeses and artisanal cured meats served with grainy mustard, rosemary crisps, olives, house-made pickled vegetables and preserves

MEZZE BOARD \$17
Grilled flatbread with garlic oil and za'atar, tzatziki, hummus, fresh vegetables, marinated vegetables, and marinated olives

APPETIZERS

BRUSCHETTA FLATBREAD \$17
Pesto base, gem tomato and garlic bruschetta, goat cheese, balsamic glaze
Add Prosciutto \$6

COCONUT HUMBOLDT SQUID \$17
Tender squid tossed in coconut flour and fried, topped with chilli, cilantro, crispy shallots with sweet chilli dip

PRAWN COCKTAIL \$18
Five jumbo prawns served chilled with cocktail sauce

ARANCINI \$14
Herb, mushroom and parmesan risotto, fried crispy, served with house marinara, garlic aioli and fresh basil

CRISPY FRIED WINGS \$16.5
Choice of hot, honey hot, house BBQ, honey garlic, salt & pepper with blue cheese or ranch

CAULIFLOWER & BROCCOLI WINGS \$13
Choice of hot, hot honey, house BBQ, honey garlic, salt & pepper, with blue cheese or ranch

GARLIC FRIES \$10
Garlic aioli, garlic oil, parmesan

YAM FRIES \$9
Cracked black pepper & sea salt, chipotle aioli

Not all ingredients listed please inform us of any allergies or dietary restrictions

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FROM THE SEA

SEAFOOD FETTUCCINE \$27
West coast mussels, clams, and prawns, local gem tomatoes, tossed with a garlic, butter and white wine sauce finished with fresh parsley

MUSSEL POT \$27
Fresh west coast mussels, leeks, dill, white wine garlic cream, focaccia, fries

CHILLI GARLIC PRAWNS \$23
Jumbo prawns, sautéed in a chilli garlic cream sauce served with jasmine rice and black bean pineapple salsa

COCONUT CURRY AND LEMONGRASS CLAMS \$24
Manilla clams, coconut curry and lemongrass broth, served with jasmine rice and grilled garlic flatbread

MISO SABLEFISH \$37
Miso marinated sablefish, soba noodles, zucchini, red peppers with a citrus soy sauce

FISH AND CHIPS
Robert Service Stone Fired Ale battered Pacific cod, fries, tartar, coleslaw, One Piece \$18 Two Piece \$24

OYSTERS

Freshly shucked oysters served on the ½ shell, lemon, fresh grated horseradish, chefs mignonette

KUSSHI	Half Dozen \$24	Dozen \$48
ROYAL MIYAGI	Half Dozen \$21	Dozen \$42
FANNY BAY	Half Dozen \$18	Dozen \$36

FROM THE LAND

CHEFS CUT – MARKET PRICE
Rotating chef's choice grilled steak, mashed potatoes, seasonal vegetables and your choice of peppercorn sauce or demi-glaze

STEAK FRITES \$27
Certified Angus 8 oz top sirloin, fries, seasonal vegetables, and your choice of peppercorn sauce or demi-glaze
Upgrade to garlic fries for \$3

HALF ROTISSERIE CHICKEN \$25
Fraser Valley chicken, seasoned and slow roasted, served with mashed potatoes, seasonal vegetables and your choice of peppercorn sauce or demi-glaze. Choose from Portuguese paprika or rosemary garlic.

MOROCCAN SPICED CHICKPEA CURRY \$16
Chickpeas, tomato, coconut milk and a blend of Moroccan spices simmered and served with Jasmine rice, cucumber mint salad and grilled flatbread

Enhance your main,
Salmon, garlic prawns or chicken breast \$8

SOUPS

SEAFOOD CHOWDER
Cup \$8 Bowl \$10
Manilla clams, salmon, smoked bacon, served with focaccia

FIRE ROASTED TOMATO & GIN
Cup \$7 Bowl \$9
Served with focaccia

SALADS

THE BARD SALAD \$18
Garden greens, gem tomatoes, radish, cucumber, goat cheese, candied almonds, dried cranberries, maple balsamic vinaigrette

THE BANKER SALAD \$18
Baby iceberg, local gem tomatoes, blue cheese, fresh avocado, bacon, hardboiled egg, buttermilk ranch dressing

KALE CAESAR \$15
Signature Caesar dressing, bacon bits, parmesan cheese, and house-made quinoa coconut granola

Enhance your salad
Salmon, garlic prawns or chicken breast \$8

BURGERS

All burgers are served with a choice of Fries, greens or cup of tomato gin soup. Upgrade to a Kale Caesar salad, yam fries, garlic fries or clam chowder for \$2.75

BARD BURGER \$18.5
House-made beef patty, green leaf lettuce, tomato, bacon, pickles, caramelized onion, cheddar cheese, Bard burger sauce

LAMB BURGER \$18.5
House-made lamb patty, goat cheese, fresh mint, tzatziki, tomato, cucumber, green leaf lettuce

CHICKEN CLUB BURGER \$18.5
Grilled chicken breast, bacon, cheddar cheese, smashed avocado, green leaf lettuce, tomato, garlic aioli on a brioche bun

FALAFEL BURGER \$17.5
Falafel patty, hummus, goat cheese, pickled red onion, green leaf lettuce, tomato, garlic aioli

BEEF DIP \$18.5
Shaved sirloin tip, swiss cheese, garlic aioli, crispy fried onions, grilled garlic bun, demi-glaze for dipping



ROBERT SERVICE

“THE BARD OF THE NORTH”
(1874-1958)

*I would rather drink than eat,
And though I superbly sup,
Food, I feel, can never beat
Delectation of the cup.
Wine it is that crowns the feast;
Fish and fowl and fancy meat
Are of my delight the least:
I would rather drink than eat.*

*Though no Puritan I be,
And have doubts of Kingdom Come,
With those fellows I agree
Who deplore the Demon Rum.
Gin and brandy I decline,
And I shy at whisky neat;
But give me rare vintage wine,
Gad! I'd rather drink than eat.*

*Food surfeit is of the beast;
Wine is from the gods a gift.
All from prostitute to priest
Can attest to its uplift.
Green and garnet glows the vine;
Grapes grow plump in happy heat;
Gold and ruby winks the wine...
Come! Let's rather drink than eat.*

~ **Wine Bibber**, Robert Service

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