The Courtney Room seeks to convey the bounty of the West Coast through our menu offerings. Our dishes are ingredient driven and celebrate seasonality

Below are some of the suppliers that we are honoured to work with to create our menu.

LITTLEST ACRE ORGANICS
SQUARE ROOT ORGANIC FARM
SAANICH ORGANICS
LANCE STAPLES - Wild food forager
SWEET BEANS ORGANIC FARM

ISLAND FARMHOUSE CHICKEN FARM

FINEST AT SEA SEAFOOD

COWICHAN VALLEY SEAFOOD

46 SOUTH SEAFOOD

ACADIAN CAVIAR - NB

WORKING CULTURE BREAD

TWO RIVERS MEATS

LEGENDS HAUL

BERETTA FARMS BEEF

TANNADICE BEEF FARM (COURTENAY, B.C.)

PARRY BAY SHEEP FARM (METCHOSIN, B.C.)
STILLMEADOW FARM PORK (METCHOSIN, B.C.)



snacks

FRESH SHUCKED OYSTERS
WARM OLIVES
FOCACCIA
POTATOES COURTNEY
starters
LOCAL BEET & CHICORY SALAD
FORAGED & FARMED SALAD
caramelized honey & spruce vinaigrette, house preserves, sumac pumpkin seed
caramelized honey & spruce vinaigrette, house preserves, sumac pumpkin seed KALE & BURRATA CAESAR
KALE & BURRATA CAESAR

mains

MUSHROOM CASARECCE
green garlic pesto, chili, oyster mushroom, nutritional yeast crumble, olive oil
BIG GLORY BAY SALMON BEURRE BLANC
TCR DRY AGED CHEESEBURGER
ROASTED TURKEY BREAST
TCR STEAK FRITES kennebec frites, caramelized onion jam, green garlic salsa verde, bordelaise ALBERTA RAISED BEEF STRIPLOIN
sides & additions
SIDE CONFIT POTATO SALAD almond, chanterelle, green garlicGF, v 19SIDE SEASONAL VEGETABLES lemon, butter, fine herbsGF, v 18SIDE PAN ROASTED WILD MUSHROOMS lemon, butter, fine herbsGF, v 17
ADD HOKKAIDO SCALLOP. (1 PC), GF 7 ADD MARINATED BURRATA

All parties of six or more guests will be subject to an automatic 20% gratuity on their final bill.