



HAWKSWORTH
RESTAURANT

PASSED CANAPÉS

All canapés are priced per dozen.

Sweet canapés require a minimum order of two (2) dozen per selection.

SEA

fresh shucked oysters \$60
champagne gel

octopus ceviche \$48
red onion, freccatano olive

steelhead tartare \$52
crème fraîche, fish roe

sasanian siberian caviar \$90
crème fraîche, chives, crumpet

LAND

beef tartare \$54
smoked oyster emulsion, potato chip

smoked duck breast \$60
seasonal berries

VEGETARIAN

feta & rhubarb \$46
preserved flower cordial, puffed grains

compressed melon & tarragon \$48
unfiltered olive oil

pea & ricotta tartelette \$48
cured egg yolk

mushroom tartelette \$48
chive, parmesan

SWEET

hazelnut praline bar \$48
milk chocolate crèmeux, candied hazelnut

passion fruit tartelette \$48
toasted coconut, caramel

Menu prices are subject to 5% GST and 19% service charge.

Menu selections are subject to change without notice due to seasonality and availability.



HAWKSWORTH
RESTAURANT

THREE COURSE DINNER

\$79 PER PERSON

*Please select 2 starters, 2 entrées, and 1 dessert to create a custom menu for your group event.
Dietary restrictions will be accommodated with advanced notice.*

STARTER

green salad shaved vegetables, puffed rice, lemon vinaigrette

endive salad macadamia, manchego, rose cordial vinaigrette

charred kale & parsnip salad orange, pistachio, horseradish, lemon vinaigrette

MAIN COURSE

steelhead trout compressed cucumber, sea asparagus, orange reduction

west coast petrale sole sunchoke, black trumpet mushroom, caper beurre blanc

roasted chicken california morels, fingerling potatoes, tarragon & thyme jus

flat iron steak tarragon butter, frites & béarnaise aioli, green salad

DESSERT

malted milk chocolate torte dark chocolate crémeux, blackberry

lime posset caramelized almonds, graham crumble toasted meringue

golden sugar pavlova rhubarb, lychee, white chocolate, maple sugar crumble

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HAWSWORTH
RESTAURANT

THREE COURSE DINNER

\$94 PER PERSON

Please select 2 starters, 2 entrées, and 1 dessert to create a custom menu for your group event.

Dietary restrictions will be accommodated with advanced notice.

STARTER

mushroom velouté sunchoke crème brûlée, chive

green salad shaved vegetables, puffed rice, lemon vinaigrette

endive salad macadamia, manchego, rose cordial vinaigrette

charred kale & parsnip salad orange, pistachio, horseradish, lemon vinaigrette

MAIN COURSE

steelhead trout compressed cucumber, sea asparagus, orange reduction

west coast petrale sole sunchoke, black trumpet mushroom, caper beurre blanc

roasted chicken california morels, fingerling potatoes, tarragon & thyme jus

sungold lamb sirloin chickpea purée, rapini, olive & caper gremolata

bradner farms ribeye tarragon butter, frites & béarnaise aioli, green salad

DESSERT

malted milk chocolate torte dark chocolate crémeux, blackberry

lime posset caramelized almonds, graham crumble toasted meringue

golden sugar pavlova rhubarb, lychee, white chocolate, maple sugar crumble

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FOUR COURSE DINNER

\$120 PER PERSON

*Please select 1 starter, 2 mid-course, 2 entrées, and 1 dessert to create a custom menu for your group event.
Dietary restrictions will be accommodated with advanced notice.*

STARTER

beef tartare smoked oyster emulsion, pickled mushroom, sourdough

freemantle octopus confit potato, roasted red pepper, foccacia

MID COURSE

mushroom velouté sunchoke crème brûlée, chive

green salad shaved vegetables, puffed rice, lemon vinaigrette

endive salad macadamia, manchego, rose cordial vinaigrette

charred kale & parsnip salad orange, pistachio, horseradish, lemon vinaigrette

MAIN COURSE

steelhead trout compressed cucumber, sea asparagus, orange reduction

west coast petrale sole sunchoke, black trumpet mushroom, caper beurre blanc

roasted chicken california morels, fingerling potatoes, jus, tarragon & thyme jus

sungold lamb sirloin chickpea purée, rapini, olive & caper gremolata

bradner farms ribeye tarragon butter, frites & béarnaise aioli, green salad

DESSERT

malted milk chocolate torte dark chocolate crémeux, blackberry

lime posset caramelized almonds, graham crumble toasted meringue

golden sugar pavlova rhubarb, lychee, white chocolate, maple sugar crumble

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MENU ENHANCEMENTS

*All menu enhancements are priced per person **and served family style.***

artisanal bread - \$3

olive oil, maldon salt

charcuterie - \$12

chorizo, serrano ham, coppa, foie gras parfait, pickles, toasted sourdough

cheese - \$13

chef's selection of international cheeses, seasonal chutney, nuts

truffle fries - \$6

chive, parmesan, truffle

charred rapini - \$6

olive & caper gremolata

harvest farm nugget potatoes - \$6

parsley

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WINE LIST

BUBBLES

nv unsworth . charme de l'île . vancouver island . bc	64
nv fitzpatrick . h's brut . okanagan valley . bc	90
nv henriot . brut souverain . reims . champagne . fra	180

WHITE

22 blue mountain . sauvignon blanc . okanagan valley . bc	65
21 burrowing owl . pinot gris . okanagan valley . bc	70
22 meyer family vineyards . chardonnay . h's blend . okanagan valley . bc	80
22 jean collet . chardonnay . chablis . fra	114
21 kendall jackson estate . chardonnay . camelot highlands . usa	140

RED

17 seven stones . merlot . similkameen valley . bc	70
22 meyer family . pinot noir . h's blend . okanagan valley . bc	80
20 burrowing owl . syrah . okanagan valley . bc	98
20 phantom creek . cabernet blend . petite cuvée . okanagan valley . bc	100
21 francois labet . pinot noir . bourgogne . fra	130
18 arrowood . cabernet saugivnon . sonoma county . usa	155

Alcoholic beverages are subject to 5% GST, 10% PLT, and 19% service charge.

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SIGNATURE COCKTAILS

**pre-order required for signature cocktails*

french 75	17
yaletown gin, cointreau, fresh lemon, prosecco	
empress strikes back	19
empress gin, limoncello, luxardo maraschino, lemon, lavender bitters	
rising sun	19
suntory toki whisky, sesame infused amaro, plum sake, drambuie, yuzu, ginger	
orange julios	19
don julio reposado, aperol, cointreau, fernet branca, orange, lemon	

BEER & CIDER

stella artois . belgian lager	9.5
modelo especial . lager	9.5
lone tree . dry apple cider	9.5
strange fellows . pale ale	12
superflux . hazy ipa	12

WELL BAR PACKAGE \$9/ 1 oz. \$16/ 2oz.

absolute vodka . beefeater gin . havana club 3yr rum . altos plata tequila . old forester bourbon
crown royal canadian l whiskey . jameson irish whiskey

PREMIUM BAR PACKAGE \$12/ 1 oz. \$22/ 2oz.

grey goose vodka . hendricks gin . diplomatico rum . casamigos blanco . makers mark bourbon
jonnie walker black label scotch

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