



The Black Olive Restaurant
DINNER MENU

Soup & Salad

Soup of the Day	8
Please enquire for today's special	
Lobster Bisque	8
A French classic, rich and velvety	
Cioppino	12
Tomato basil broth with mussels, clams, prawns and halibut	
Kritikia	9
Traditional Greek salad with Kalamata olives and feta and oregano	
Summer Salad	9
Lettuce, tomatoes, cucumbers with blue cheese served with a light olive oil and herb dressing	
Classic Caesar	9
Crisp romaine with a creamy dressing, herbed croutons and shaved parmesan	
Zesto Spinach Salad	10
Warmed baby spinach leaves tossed with onions, wild mushrooms, tomatoes and feta dressing	

Starters

Calamari Knossos	11
Calamari pan seared and seasoned with Cretan spices	
Crab Cakes	13
Two crusted crab cakes with red pepper aioli	
Mussels Marinière	12
Mussels in a spicy tomato broth or a cream, white wine and garlic sauce	
Cured Salmon, Avocado Hat	12
House cured BC wild salmon served with an avocado mousse and feta cheese	
Seared Tiger Prawns	12
Pan seared tiger prawns served with Paul's olive oil, feta and butter sauce	
Traditional Saganaki	12
Pan fried Greek Kefalotiri cheese with lemon, capers, artichokes and Paul's extra virgin olive oil	

Pasta

Mediterranean Fettuccine	18	Hunter Ravioli	22
Fresh basil, Greek olives, imported feta and wild mushrooms		Layered ravioli with duck confit, spinach and squash, or mushroom	
Add: Grilled chicken	4	ravioli in a white wine tarragon cream sauce	
Prawns (3)	5		
Chicken Farfelli	20	Black Olive Linguine	22
Chicken breast, mushrooms, sundried tomatoes, onions and spinach in a citrus cream sauce		Scallops, prawns, clams and mussels in a black olive pesto cream sauce	



The Black Olive Restaurant
DINNER MENU

Entrees

Roasted Vegetable Phyllo 18 Baked pastry with Mediterranean vegetables and goat cheese served with tomato sauce	Pork Medallions 24 Pan seared medallions with a port cranberry demi-glace
Oysters 22 Six Cortes Island oysters pan fried and served atop a seafood bisque sauce	Kouneli 36 Local rabbit braised to perfection in a red wine and prune sauce
Salmon Mediterranean 24 Wild salmon accompanied by artichokes, basil and red peppers tossed in lemon and olive oil and finished with black olive pesto	New York Steak 28 Grilled 10oz sterling silver 21 day aged beef in a red wine and Madagascar pepper-corn sauce
Pan Roasted Halibut 28 Served in a citrus white wine butter sauce with capers and roasted red peppers	Paul's Traditional Mezedes 30 6oz of thin cut beef tenderloin medallions, pan seared with a mushroom and wine sauce
Baby Lobster 39 Atlantic baby lobsters served in a white wine, lemon and butter reduction	Tenderloin 34 8oz Sterling silver 21 day aged beef in a red wine demi-glace
Free Range Chicken Marsala 22 Local Vancouver Island chicken breast in a wild mushroom marsala sauce	Cretan Lamb Chops 28 Four tender New Zealand lamb chops marinated, herb-rubbed and grilled
Stuffed Free Range Chicken 25 Local chicken stuffed with squash, goat cheese, tarragon and sage puree	Rack of Lamb 34 Roasted six bone rack of New Zealand lamb with a rosemary and red wine demi-glace
Winemaker's Duck Breast 28 Pan seared duck breast flambéed in a cherry, wine and sherry sauce	Mixed Grill 30 Grilled filet mignon, lamb chops, chorizo sausage and free range chicken with a red wine demi-glace

All entrees are served with seasonal vegetables and choice of potatoes, rice or polenta

Please ask about cook books, gift certificates and
Paul's own Kastamonitsa Extra Virgin Olive Oil now available



The Black Olive Restaurant
DESSERT MENU

Tiramisu Framboise Traditional recipe with a raspberry twist	8
Crème Caramel Classic rich custard treat	8
Creamy Lemon Pie With fruit coulis and whipped cream	8
Chocolate Pecan Pie With chocolate and dulce caramel sauce	8
Cheesecake Ask your server for daily choice	8
Fruit Crumble With berry coulis and whipped cream	6
Flourless Chocolate Cake With fruit coulis and whipped cream	8
Belgium Chocolate Mousse With shaved chocolate and whipped cream	8
Add a gelato ice cream scoop to any of above: 2	
Cheese Plate Assorted cheeses with fruit and nuts	12

Black Olive Gifts and Keepsakes:

Kastamonitsa Extra Virgin Olive Oil	
0.5 litre	20
1.0 litre	30
Cretan Cook Books	25
Gift certificates and gift cards	