

appetizers

Freshly Baked Flatbread	
drizzled with extra virgin olive oil & sea salt	4.5
topped with wild arugula, freshly grated parmesan & roasted garlic	6
chili citrus marinated olives	10
Gertie Fries	
original: skinny fries with pan fried chorizo red onions, sweet chili & mozzarella	9
vegetarian version: roasted red peppers, red onions, mushrooms, sweet chili & mozzarella	8
new: pulled pork, bbq sauce, fried onions & cheese curds	10

salads

Classic Caesar	10
crispy romaine lettuce, roasted garlic dressing pine nuts, grana padano & focaccia croutons	
Summer Woodfire Salad	10
organic Gabriola greens with sweet pickled red onions, green peas, toasted walnuts & crumbled goats cheese with a grainy mustard vinaigrette	
Gabriola Greens	10
organic Gabriola greens, sautéed new potatoes grape tomatoes, black olives & shaved fennel creamy saffron vinaigrette	
Baby Spinach & Broccollini	10
sprouts, carrot ribbons, cranberries, toasted almonds & crumbled feta sherry vinaigrette	

Turn your salad into an entree by adding any of the following

- roasted lemon pepper chicken breast add \$14
- flame grilled prawn skewer add \$13
- chargrilled chinook salmon fillet add \$12
- crispy blackened cod fillet add \$12

pasta

Seafood Fettuccine ☒	18
steamed mussels, clams, prawns & bay scallops in a chipotle cream sauce	
Braised Beef Brisket Ravioli	19
tomato sauce, cream, sun dried tomatoes & olives with fresh herbs & grated parmesan cheese	
Farfelle ☒	18
grilled chicken breast, gorgonzola cream sauce toasted almonds & wild arugula	
Mediterranean Fusilli ☒	18
grilled eggplant, roasted red peppers, asparagus, olives, artichokes & zucchini in a white wine pesto sauce & finished with feta	
☒ gluten free alternative available for these pastas, add \$2 lactose free cheese is also available	

soups

Soup of the Day	8
made with fresh seasonal ingredients served with fresh focaccia bread	

flame grilled burgers

our burgers are served on a house made focaccia bun with skinny fries and your choice of organic artisan greens or classic caesar salad for a gluten free bun add \$2	
The Woodfire Burger	17
house made chuck steak beef burger smoked cheddar, smoked bacon, fire roasted onions & chipotle aioli organic greens, vine ripened tomato & sweet pickled red onions	
Grilled Lemon Pepper Chicken Burger	17
wild arugula, roasted red onion balsamic jam brie & pesto aioli	
Portobello Mushroom Burger	16
chargrilled portobello mushroom topped with gorgonzola cheese, spinach caramelized onions & chipotle aioli organic greens, vine ripened tomato & sweet pickled red onions	
Blackened Cod Fillet Burger	16
crisp fresh kale slaw & sweet chili & lime aioli	

entrees

Roasted Double Breast of Chicken	24
infused with our organic lemon pepper spice & finished with lemon herb butter sautéed new potatoes & wood fired vegetables	

Owners Chris and Sharon Hooton are pleased to welcome you to Woodfire.

We strive to offer wonderful food, professional friendly service and a warm ambience to make your dining experience not just eating out, but an event to be remembered.

Using fresh, high quality and local ingredients Chef Chris Hooton has created a mouth-watering menu of gourmet wood fired pizzas, fine Italian pastas and beautifully crafted entrees.

Woodfire also offers a first class catering service, with custom tailored menus designed to meet your needs and your budget. Please call for details.

pizzas

The Breakwater	19/25
cream sauce base, Canadian rock crab cilantro, green onions, fresh red chilies green peppers, grape tomatoes, parmesan & mozzarella, finished with lemon herb butter	
Phase Four	18/24
gorgonzola, mozzarella, asiago, brie roast red onion balsamic jam & arugula	
Woodfire	12/18
fresh tomato sauce & mozzarella	

Or build your own pizza by adding any of the ingredients below to the Woodfire

extra toppings

14 " vegetables 2.5 meat, fish & cheese 3
10 " vegetables 2 meat, fish & cheese 2.5

Vegetables:


grape tomatoes, roasted red peppers pesto, spinach, red onions, fresh pineapple mushrooms, asparagus, black olives, arugula sun dried tomatoes, green peppers, artichokes jalepeño peppers, roasted garlic, chargrilled eggplant, pepperdews, fresh red chilies pine nuts & caramelized onions

Cheeses:

bocconcini, mozzarella, goats cheese smoked mozzarella, smoked cheddar gorgonzola, feta, fresh cheese curds & asiago

Meats/Fish:

smoked bacon, prawns, pepperoni lemon pepper chicken breast, Canadian rock crab, grilled chorizo, pulled pork & Italian sausage

 gluten free alternative for all our 10" pizzas add \$2
lactose free cheese is also available

10"/14" extras

House Cut Kennebec Skinny Fries	5.5
double fried Kennebec potatoes seasoned with our island spice blend served with your choice of aioli	
Truffle Fries	7
hand cut skinny fries finished with truffle oil & fresh parmesan served with your choice of aioli	
Organic Artisan Greens	5
Classic Caesar Salad	5
Kale Slaw	5
Wood Fired Vegetables	5
Freshly Baked Focaccia Bread	2.5
Aioli (chipotle, garlic, sweet chili or lemon caper)	1.5
Grated Fresh Parmesan	1.5

desserts

Lemon & Vanilla Panna Cotta	7
fresh berry compote & raspberry sorbet	
Baked New York Style Cheesecake	7.5
chocolate, caramel & toasted pecans	

All of our dishes are freshly prepared to order;
please let us know if you are in a hurry.

We appreciate you informing us of any allergies intolerances or dietary requirements prior to ordering; we are always happy to modify dishes to suit your needs.

pizzas

Sandwell	18/24
prawns, fresh baby spinach, smoked bacon baby mozzarella & lemon herb butter	
Jackpine	18/24
Italian sausage, jalapeño peppers, green peppers, red onions & smoked cheddar * \$1 from every Jackpine pizza sold will go towards the Arts Council's Building Fund for the Jack Pine Cabin in honour of Jeff Molloy.	
Tunnel	17/23
crimini mushrooms, fresh basil pesto baby spinach & smoked mozzarella finished with truffle oil	
The Galleries	17/23
twice smoked pepperoni, green peppers grape tomatoes, black olives & asiago	
Decourcy	17/23
smoked bacon, fresh pineapple & pepperdews	
The Commons	18/24
chargrilled eggplant, asparagus roasted red peppers, artichokes, black olives grilled zucchini, basil pesto & goats cheese	
The Legends	18/24
chipotle BBQ sauce, pulled pork, crimini mushrooms, caramelized onions, sun dried tomatoes & fresh cheese curds	
Briscoe Bay	18/24
cream sauce base, grilled breast of lemon chicken, roast garlic, baby spinach red onions & feta	
Brickyard Beast	19/25
chipotle bbq sauce, Italian sausage, bacon grilled chorizo, pepperoni, red onions mushrooms & shaved asiago	

woodfire
restaurant & catering

Take Out Menu
Spring/Summer 2017

Gabriola Island, British Columbia

take out: 250.247.0093
dine in: 250.247.0095
catering: 250.247.0095

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