

Owners Chris and Sharon Hooton take great pride in welcoming you to Woodfire. Wonderful food, professional friendly service and a warm ambience combine to make your dining experience not just eating out, but an event to be remembered.

Using fresh, 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 to delight even the most discerning palate.

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

So whether dining in the restaurant or using our catering service, our goal is always the same...to make your special event truly memorable

## appetizers

- Freshly Baked Flatbread 3  
drizzled with slow roasted garlic infused extra virgin olive oil & sprinkled with sea salt  
⊗ gluten free flatbread available, add 1.5
- Warm Marinated Olives 8  
marinated in lemon & chili  
served with freshly baked focaccia bread

## salads

- Classic Caesar 8  
crispy romaine lettuce, roasted garlic dressing pine nuts, grana padano & focaccia croutons
- The Woodfire 8  
artisan greens, goats cheese, toasted walnuts green peas, sweet pickled red onions & house dressing
- Winter Organic Green Salad 8  
crisp baby organic greens, pomegranate maple glazed almonds, shaved fennel creamy citrus vinaigrette
- Turn your salad into an entree by adding any of the following 9
- grilled marinated chicken breast
  - flame grilled prawns
  - chargrilled wild salmon fillet
  - chargrilled smoked tofu

## soups

- Soup of the Day 7  
made with fresh seasonal ingredients

## pasta

- Baked Lasagna 18  
braised meat sauce layered with fresh pasta spinach & cream, mozzarella & parmesan
- Seafood Fettuccine ⊗ 18  
steamed mussels, clams, prawns & scallops chipotle cream sauce
- Beef Tenderloin Penne ⊗ 20  
seared strips of tender beef, roasted garlic wild mushrooms & winter greens in a grainy dijon mustard cream sauce
- Butternut Squash Ravioli ⊗ 18  
in a nutmeg, sage & double cream brie sauce
- Mediterranean Fusilli ⊗ 17  
grilled eggplant, roasted red peppers, olives asparagus, artichokes, pesto & goats cheese  
• add strips of chargrilled chicken for \$1.5
- Spaghetti Meatballs 17  
fire roasted house made meatballs tomato sauce topped with fresh herbs parmesan cheese & garlic focaccia toast
- ⊗ gluten free alternative available for these pastas, add 1.5  
lactose free cheese is also available

## flame grilled burgers

- our burgers are served on a house made focaccia bun with skinny fries & your choice of organic artisan greens or classic caesar salad for a gluten free bun add \$1.5
- The Woodfire 16 dbl stack add 6  
house made prime beef burger  
applewood smoked cheddar, smoked bacon fire roasted onions & chipotle aioli
- Grilled Chicken 16  
breast of fresh Island farms chicken  
caramelized onions, goats cheese & aioli
- Portobello Mushroom 15  
chargrilled portobello mushroom topped with gorgonzola cheese, spinach  
caramelized onions & chipotle aioli

## entrees

- Lemon, Green Pea, Spinach & Fennel Risotto  
finished with fresh basil pesto & balsamic glaze
- with chargrilled wild salmon 22
  - with grilled marinated chicken breast 22
  - with grilled asparagus & portobello mushroom 20
- Chargrilled Eggplant Stack 20  
layers of chargrilled eggplant, vine ripened tomatoes, fresh mozzarella & basil pesto served with fresh tomato sauce & organic green salad with quinoa
- Wood Fired Island Farms Breast of Chicken 22  
with lemon, cracked black pepper & fresh thyme. seasonal, local winter vegetables & roasted fingerling potatoes

## 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  
pepperdews, artichokes, mushrooms  
sun dried tomatoes, asparagus, chargrilled  
eggplant, caramelized onions & black olives  
roasted garlic & green onions

### Cheeses:

bocconcini, mozzarella, brie  
smoked mozzarella, asiago  
goats cheese & gorgonzola

### Meats/Fish:

smoked bacon, prawns, pepperoni  
grilled chicken breast, grilled chorizo  
meatballs, candied smoked salmon  
house smoked duck breast  
& chili beef

☒ gluten free alternative for all our 10" pizzas  
add 1.5  
lactose free cheese is also available

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

## extras

Skinny Fries	4.5
hand cut skinny fries seasoned with our signature spice	
Truffle Fries	6
hand cut skinny fries finished with truffle oil & fresh parmesan	
Gertie Fries*	8
skinny fries with pan fried chorizo, red onions, sweet chili & mozzarella \$1 of every purchase goes towards creating biodiesel fuel for Gertie, our local bus	
Wood Fired Vegetables or Organic Artisan	4.5
Greens or Classic Caesar Salad	4.5
Toasted Garlic Focaccia Bread	2.5
Fresh Baked Focaccia Bread	2.5
Aioli (chipotle, garlic or lemon caper)	1.5
Grated Fresh Parmesan	1.5

## desserts

Sun Baked Lemon Tart	7
red berry compote	
Baked Mascarpone & Vanilla Cheesecake	7.5
caramel sauce & salted pine nuts or red berry compote	
Dark Chocolate Orange Terrine	7
orange coulis & whipped cream	

## pizzas (10"/14")

Sandwell	18/24
prawns, spinach, smoked bacon baby mozzarella & herb lemon butter	
Degnen Bay	18/24
smoked duck breast, arugula, wild mushrooms roasted garlic & brie, finished with truffle oil	
The Tunnel	17/23
portobello mushrooms, basil pesto fresh baby spinach & smoked mozzarella finished with truffle oil	
Lock Bay	17/23
twice smoked pepperoni, red onions roasted red peppers, black olives & asiago	
Decourcy	17/23
smoked bacon, fresh pineapple & pepperdews	
The Gaviola	17/23
basil pesto base, grilled chicken breast chorizo & red onions, black olives & goats cheese	
The Saturnina	18/24
candied smoked salmon, green onions roasted red peppers, sun dried tomatoes & smoked mozzarella finished with lemon herb butter	
Ripple Beach	17/23
chargrilled eggplant, roasted red peppers asparagus, basil pesto, black olives artichokes & goats cheese	
The Brickyard Beast	18/24
chipotle BBQ sauce, chili beef, bacon grilled chorizo, pepperoni, red onions mushrooms & shaved asiago	
The Woodfire	12/18
fresh tomato sauce & mozzarella	

**woodfire**  
*restaurant & catering*

Take Out Menu  
fall/winter 2014

Gabriola Island, British Columbia

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catering: 250.247.0095

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