



Proudly featuring
Salt Spring Island
ingredients,
sourced fresh
and in season,
where possible.



Starters

Woodley's Wings - Vegan or Not (V) \$24

A baker's dozen chicken or cauliflower wings served with carrots, celery, and cool ranch dip.

Dry Sea Salt 'n Cracked Pepper, Lemon Pepper, Sriracha & Lime, Salt & Vinegar, Dill Pickle, Cajun

Saucy Spicy Buffalo, Honey Garlic, Sweet Chili Citrus, Bourbon BBQ, Butter Chicken, Teriyaki

Pork Bites \$21

Crispy bites of pork with ranch for dipping. Want them tossed? We can sauce 'em up or season them just like our wings!

Garlic Sauteed Prawns \$24

Six wild caught prawns, smothered with garlic butter served with garlic toast

Coconut Shrimp \$22

Six golden, crispy shrimp coated in a crunchy coconut breading, offering a sweet and savory bite with every crunch. served with a housemade seafood sauce

Crispy Fried Calamari \$24

Squid pieces dredged in seasoning, fried until crispy and golden, topped with chopped tomato, red & green onion, served w/a fresh cucumber dip

Shrimp Gyoza \$23

Six savoury, pan-fried dumplings stuffed with plump shrimp and veggies. Crispy on the bottom and tender on top. Served with a citrus soy dipping sauce to complement the rich filling

Beef Birria Quesadilla \$22

Three cheesy Beef birria stuffed quesadilla garnished with grilled peppers, nacho chips, salsa, & spicy au jus

Chicken Strips & Fries \$21

Four crispy breaded chicken strips served with fries and honey mustard for dipping

Veggie Platter (V) \$20

Assorted Veggies crisp and fresh served with Green Goddess Dressing

Basket of Fries (V) \$14

Crispy Salt Spring Sea Salt seasoned potatoes. Upgrade to Sweet Potato Fries, Onion Rings or make it a Poutine \$5

Mozza Sticks (V) \$21

Eight golden brown cheese sticks coated in seasoned breadcrumbs served with marinara for dipping

Veggie Spring Rolls (V) \$21

Five crunchy rolls filled with a savoury mix of vegetables and a side of Sweet Chili Thai sauce

Spinach & Artichoke Dip (V) \$22

Baked with smoked aged cheddar and served with house made tortilla corn chips

Seafood Chowder \$20

Salt Spring Garry Oaks white wine infused base filled with potatoes, clams and prawns served with a side of garlic toast

Potato Skins \$20

Five Crispy potato halves baked to golden perfection, loaded with melted cheeses, smoked bacon bits, diced tomatoes and green onions. Served with a side of cool sour cream for dipping.

Jalapeno Poppers (V) \$20

Six Red jalapeno pepper halves stuffed with a tangy chili cream cheese, crusted with a crunchy breadcrumb and sprinkled with red and green jalapeno flakes. Served with an Asiago dip!

Breads & Spreads (V) \$20

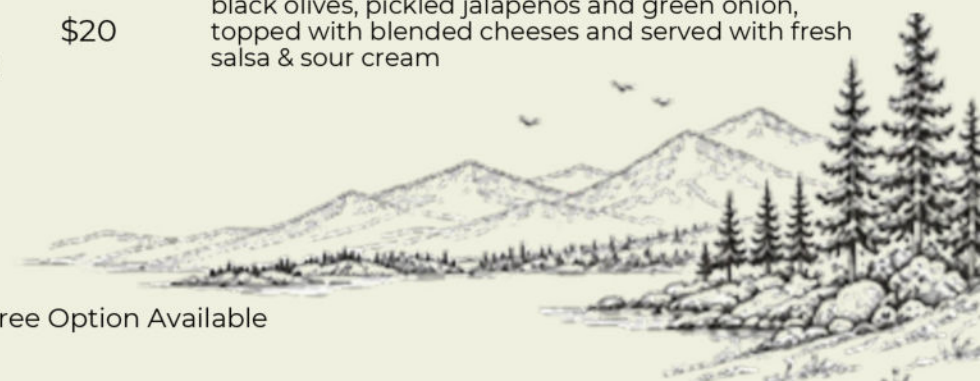
Warm breads fresh from the oven, paired with a variety of sweet and savoury spreads & dips. Perfect for sharing and starting your meal right!

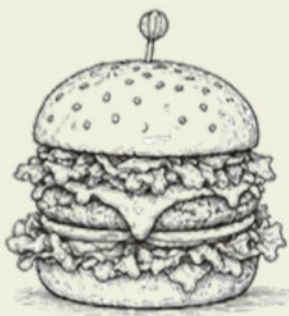
Nachos (V) \$19

Housemade tortilla corn chips, chunks of tomato, black olives, pickled jalapenos and green onion, topped with blended cheeses and served with fresh salsa & sour cream

Please inform your server of any
allergies or dietary restrictions

(V) Vegetarian (V) Vegan (V) Gluten Free Option Available





Handhelds

We always Lett-Tom-Pick-Onions for you.

All handhelds come with choice of crispy French Fries, Crudités, or House Salad. Upgrade \$3 - Sweet Potato Fries, Onion Rings, Poutine or Caesar Salad

Chicken (breaded or grilled) and Beyond Beef Burger patty substitutions are available upon request.

Woodley's Burger

\$25

Locally sourced fresh chuck burger patty topped with smoked, aged cheddar & a couple of thick cut onion rings with chipotle mayo

Baby Got Bac

\$27

Locally sourced fresh chuck burger patty topped with thick cut Red Barn bacon & back bacon, smoked aged cheddar with FortyCreek™ infused BBQ sauce

Lamb Burger

\$26

Locally sourced lamb patty topped with a refreshing sophisticated Blueberry & Basil spread from Salt Spring Kitchen Company

Chicken Bacon Club Burger

\$27

Flame-grilled Cowichan Valley chicken breast, smoked cheddar cheese, & thick cut Red Barn bacon with a house-made honey Dijon sauce

OMGHEE Spicy Blonde Chick-n

\$26

Crispy chicken breast tossed in rich spicy buffalo & ghee sauce topped with Smoked Aged Cheddar cheese, cucumber slices & a creamy cucumber spread

Grilled Cheezy

\$24

Fresh bread stuffed with a mix of ooey gooey cheesy goodness

The Backdraft Burger

\$26

Locally sourced fresh beef burger crowned with two crispy fried red Jalapeños stuffed with cream cheese, drizzled with a smoky chipotle sauce - Bold Heat with a cool finish!

Breakfast Club Burger

\$27

Locally sourced fresh chuck burger patty with two thick-cut smoked Red Barn Bacon slices, a sunny side egg, and Salt Spring Kitchen tomato jam

Psychedelic Burger

\$27

Locally sourced fresh chuck burger patty covered with a mix of sautéed mushrooms & smoked, aged cheddar and chipotle mayo

Bahn Mi Burger

\$28

Locally sourced fresh chuck burger patty topped w/grilled Adobo Pork Belly, pickled carrot and red onion with chipotle aioli

Portabella Crunch Burger

\$27

Crispy portabella mushroom & goat cheese, topped with pickled beets and a house made garlic aioli

Fish Burger

\$26

Halibut or Salmon - grilled, pan-fried, beer battered or panko-crusted, Your choice! Topped with coleslaw and Housemade tartar sauce

The Big Dipper

\$26

A stack of shredded beef, melted cheddar and Salt Spring Kitchen Onion & Thyme. Served with Au Jus & Horseradish Mayo for dipping'

... & More



Butter Chicken Bowl

\$29

Creamy tomato-based curry sauce with chicken, white onion & carrot served on a bed of rice, with Naan.

* Can replace chicken with cauliflower bites for a vegetarian meal

Pork Belly Bowl

\$28

Slow-braised Adobo Pork Belly served on rice, garnished with a soft-boiled egg, pickled carrots & onions medley, topped with green onion and sesame seeds.

Fish & Chips - 1 Piece

\$29

Halibut or Salmon, "chips", Housemade coleslaw & tartar. Enjoy it pan-seared, beer battered, panko crusted or grilled. Extra piece for \$10

Bikini Bottom Mac & Cheese

\$31

Only for shellfish people! Pieces of succulent prawns entangled with a cheesy sauce and noodles.

Seafood Ravioli

\$32

5 large crab and lobster stuffed raviolis tossed in a Mornay sauce laid on a bed of marinara, with a pair of wild caught prawns and toasted Parmesan bread.

Lasagna

\$31

Stacks of noodles, the most flavourful ricotta cheese mixture, homemade Bolognese meat sauce, and gooey layers of cheese. Served with Garlic toast

Vegetarian Vegan Gluten Free Option Available

Please inform your server of any allergies or dietary restrictions

For a group of 6 or more people please book in advance and note an automatic gratuity of 20% will be added to all final bills.



From the Garden

All full dinner size salads are served with garlic toast.

Artisan Greens Half \$11 / Full \$20

An array of local leafy greens, cherry tomatoes, sliced cucumber, peppers & carrots. Served with a dressing of your choice

Beet Salad \$23

Assorted beets served on a bed of greens with a crunchy crusted goat cheese sprinkled with candied nuts and a side of raspberry vinaigrette dressing

Halibut Chopped Salad \$27

Tomatoes, cucumbers, chick peas, red onion, and carrots, chopped and placed on bed of local greens, sprinkled with capers and served with grilled Halibut with fresh grilled peppers

Classic Caesar Half \$11 / Full \$20

Crunchy Island fresh Romaine, tossed in a light asiago dressing, croutons and sprinkled with parmigiano

Summer Salad \$22

Local greens tossed with seasonal fruit, served with a side of green goddess dressing

Salad Accompaniments

Panseared Halibut	\$10
Prawns (4)	\$12
Grilled Salmon	\$10
Chicken Breast	\$10



Desserts

Our dessert selection changes daily.
Please be sure to ask your server what is available!



Wed **Jazz Night** 7-9:00pm

Fri **Live Musicians** 7-9:00pm

Sat **Live Musicians** 7-9:00pm



Follow us on
Social for
updates!

@saltspringharbourhousehotel @WoodleysKitchenSSI

Are you staying at
Harbour House?

Order Room service to enjoy any of the
items from this menu on your private patio!



Heritage Moment

Founded in 1916 by Nona Crofton, Harbour House began as a 12-bedroom guesthouse on a working seafront farm. For nearly 50 years, legendary cook Billy Eng ran the kitchen on fresh produce, eggs, and meat grown right here - making us one of Canada's first true farm-to-table hotels. That spirit lives on at Woodley's today.

We want
to hear
from you!



Please leave
us a review!





Breakfast (Until 11:00am)

Moonshine Mamas Morning Shots 2oz \$4 each

Sublime Supergreen • Turmeric Ginger • Spiced Elderberry
Strawerry Turmeric • Lime Turmeric • Sour Cherry

Ruckle Farmhand Breakfast

\$29

Two SSI farm fresh eggs "how you like 'em", two pieces of Red Barn thick cut bacon, two SSI South End Sausage Maple Apple Medallions, 2 pieces of Red Barn back bacon, with house made pan fries and choice of toast or pancakes

Crofton Original Breakfast

\$24

Two SSI farm fresh eggs "how you like em", three pieces of Red Barn bacon with housemade pan fries and choice of toast or pancakes

OR

Two SSI farm fresh eggs "how you like em", two slices of Chicken & Leek sausage and 2 pork sausages, with housemade pan fries and choice of toast or pancakes

Lite Breakfast

\$16

One Salt Spring Island farm fresh egg "how you like em" with pan fries and your choice of toast or pancakes

Classic Eggs Benedict

\$23

Two poached eggs over Red Barn Back Bacon on an English muffin topped with Housemade hollandaise & pan fries

Florentine Benedict

\$22

Two poached eggs over spinach and tomato slice with English muffins topped with Housemade hollandaise & pan fries

Pacific Benedict

\$26

Two poached eggs over house smoked salmon and a creamy spinach & artichoke spread on an English muffin topped with Housemade hollandaise & pan fries

Toast & Compote

\$8

Choose from multigrain, white, or gluten free. Compote made from fresh fruits all sourced locally

Oatmeal

\$10

Always a warm hearty starter served with milk and brown sugar

Plate O'Cakes

\$19

A stack of 3 house made pancakes served with maple syrup or compote. Whipped cream on the side!

Breakfast Bowl

\$24

Pan Fries mixed with thick-cut bacon, local sausage, mushrooms, a mix of sweet peppers, topped with scrambled eggs, cheese, and green onions

Popeyes Bowl

\$21

Pan fries, topped with fresh baby spinach, two poached eggs "how you like em" on sliced tomatoes and drizzled with Housemade hollandaise sauce

The Burgoyne Sandwich

\$21

Two eggs, bacon, lettuce, tomato, topped with cheese served on a fresh house made bun served with pan fries

Yoghurt Parfait

\$15

A light delicious and beautiful beginning to your day. Yoghurt, House made granola topped with House made compote

Drinks

See drinks menu for full selection.

Coffee (please!) \$4.5

Tea/Island Elixir Teas \$4.5/7

Hot Chocolate \$4

Mocha \$6

Tea Latte \$8

Juice \$4.5

Apple, orange, mango, cranberry, grapefruit, pineapple, clamato

Soft Drinks \$3.5

Pepsi, Diet Pepsi, Ginger Ale, Ice Tea, Lemonade, Soda, 7up, Root Beer

Sparkling Water \$4.5



For a group of 6 or more people please book in advance and note an automatic gratuity of 20% will be added to all final bills.

