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BILL MATTICK’S  
RESTAURANT

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STARTERS

**Fried Humboldt Squid 19**  
humboldt squid strips served with radish,  
pickled red onion, pickled jalapeno, lemon mayo &  
tzatziki sauce

**Chicken Wings 19**  
house made chicken wings with your choice of  
bbq, korean hot, honey garlic, thai chili, hot or  
dry pepper with blue cheese or ranch dip

**Mushroom Toast 18**  
fried egg, sprouts

**Samosas 17**  
served with tamarind chutney

**Vegetable Pakoras 18**  
served with mint chutney

**House Made Hummus 18**  
served with grilled naan bread

**Sauteed Garlic Prawns 20**  
cajun seasoning, grilled bread

**Nachos 25**  
corn tortilla chips topped with shredded cheese, pickled  
jalapenos, pickled onion, green onion, diced peppers &  
olives. served with salsa & sour cream  
**add guacamole 3.5 add extra cheese 3**

SOUP & SALADS

**Mixed Greens 13**  
tossed in our house made green goddess dressing,  
garnished with cherry tomatoes,  
radish & sunflower seeds

**Caesar Salad 15**  
crisp romaine with croutons & parmesan  
cheese in a traditional  
caesar dressing

**add to any salad**  
**grilled prawns 9 double smoked bacon 4**  
**chicken breast 12 sockeye salmon 14**

**House Made Seafood Chowder 10 / 14**  
cream based with a blend of seafood, clams,  
bacon & potatoes

**Daily Soup 8 / 11**  
made with the freshest local ingredients.  
please ask your server for today’s creation

RICE BOWLS

**Poke 26.5**  
ahi tuna, shredded carrot, pickled onion, edamame beans,  
cucumber, avocado,  
soy sriracha mayo, green onions & sesame seeds

**Fried Tofu 24.5**  
honey miso fried tofu, edamame beans, shredded carrots,  
pickled onions, cucumber, avocado, soy sriracha mayo,  
green onions & sesame seeds

**Crispy Chicken Thigh 26.5**  
Korean hot sauce, kimchi, shredded carrot, edamame,  
cucumber, pickled onion, sriracha mayo

**Teriyaki Sirloin Steak 30**  
grilled sirloin steak, shredded carrots, pickled onions,  
cucumbers, edamame, sriracha mayo

**Soy Braised Pork Belly 26**  
fried egg, shredded carrot, edamame, cucumber  
pickled onions, avocado, sriracha mayo

BURGERS

**Crispy Halibut 28**  
house made coleslaw, tartar sauce, tomato & lettuce on a  
ciabatta bun

**Lemon Rosemary Chicken Breast 24**  
chicken breast, fig jam, brie, bacon,  
arugula on a ciabatta bun

**Pork Schnitzel 25**  
breaded pork loin, swiss cheese, dijon mustard, mayo  
braised cabbage, mayo on a brioche bun

**Seared Salmon 26**  
lemon mayo, feta, pickled onion, tzatziki sauce on brioche bun

**Wagyu & Dry Aged Beef 26**  
our house made patty is a blend of wagyu and dry aged beef  
served with lettuce, chef’s burger sauce, tomato & house made  
pickle on a brioche bun

**served with fries, mixed green salad or daily soup**  
**substitute caesar salad or yam fries 2**



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LUNCH FAVOURITES

Falafel Wrap 23

whole wheat tortilla, tomato, cucumber, lettuce,  
pickled onion, feta, tzatziki sauce, choice of daily soup,  
mixed green salad or fries

BLT 20

the classic bacon, lettuce & tomato on toasted multigrain.  
choice of mixed green salad, daily soup or fries  
add cheese 2.5

Daily Soup & Sandwich 17

ask your server for today’s soup and half  
sandwich feature

Fried Egg Sandwich 24

fried eggs, cheddar cheese, tomato jam, shaved honey ham,  
lettuce. served with hashbrown potatoes

Bill Mattick’s Clubhouse 24

our take on the old standard. house roasted turkey breast,  
bacon, lettuce, tomato, avocado, pickled red onion on two  
pieces of toasted multigrain. choice of daily soup, mixed  
green salad or fries

PIZZA, PASTA &  
PUB FARE

Prawn Linguine 28

prawns, pancetta, leeks, cherry tomatoes, arugula  
tossed with linguine noodles

Mushroom Ravioli 29

sauteed mushrooms, kale, duck sausage, pancetta,  
cherry tomatoes, demi cream sauce

Butternut Squash Ravioli 26

roasted butternut squash, leeks, cherry tomatoes,  
broccolini, cream sauce

BBQ Chicken Pizza 26

made with the freshest local ingredients.  
please ask your server for today’s creation

Vegetarian Pizza 23

made with the freshest local ingredients.  
please ask your server for today’s creation

Halibut & Chips

beer battered halibut with fries, coleslaw &  
tartar sauce  
one piece 27 two pieces 36

Chicken Fingers 23

house made breaded chicken tenders with fries  
and your choice of  
bbq, honey mustard or plum dipping sauce

Chicken & Mushroom Crepe 23

filled with chicken, kale, leeks & mushrooms in a  
white wine cream sauce topped with swiss cheese.  
served with mixed green salad

DINNER ENTREES

served 4pm to close daily

Lemon Garlic Chicken Breast 38

roasted potatoes, mustard cream sauce,  
seasonal vegetables

Soy Marinated Sablefish 39

rice, seasonal vegetables,  
herb puree

Bouillabaisse 40

prawns, salmon, mussels & clams in a tomato, fennel and  
leek broth with potatoes

Grilled 8oz Steak

Flat Iron 45 NY Striploin 52

served with roasted potatoes, seasonal vegetables  
and red wine demi glace

please note

not all menu ingredients are listed for each item, guests with severe allergies or dietary restrictions  
should please notify their server prior to ordering