

The info@roostfarmcentre.com

# ROOST

A Passionate Farm Experience

## Woodfired Oven Menu

Local Ingredients Used When Available

### Pizza Selection

Garden Party 11.00

Portabella mushrooms, caramelized onions, roasted garlic, & mozzarella, topped with fresh dill & Pamigiano-Reggiano.

Local Ducky, You're the One 12.00

Cowichan Valley roasted duck, caramelized onions, Gorgonzola, roasted pear with walnuts from Bailiwick Farm finished with a balsamic glaze

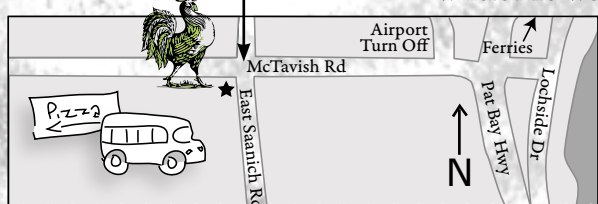
Roosteriginal 10.00

Fresh tomatoes, basil leaves with Pamigiano-Reggiano & mozzarella cheese

Farmhand's Heaven 11.00

Genoa salami, capicolli, spinach, fresh tomatoes & roasted garlic, with a drizzle of extra virgin olive oil

Where Are We?



9100 East Saanich Rd • 250 655 0075  
www.roostfarmcentre.com

## Appetizers & Salads

Baby Potatoes 7.00

Baby nugget potatoes & local fire roasted chorizo sausage, served with green onions & garlic aioli

Almond Breaded Camembert 8.00

A thick wedge of Camembert cheese, breaded in crushed almonds & baked until soft, served with red onion marmalade & crostinis

Spinach & Beet Salad 8.00

Fresh spinach, roasted beets, pecans, sun dried cranberries, feta cheese & Caribbean mango dressing

The Farm Caesar 8.00

A twist on the original, young romaine leaves, dipped in our homemade dressing, topped with Pamigiano-Reggiano, lemon & pesto crostinis croutons

The Roost Salad 8.00

Mixed greens, mandarin oranges, red onion, peppers, garbanzo beans & feta cheese, topped with homemade dressing

### Desserts

Chocolate Bourbon Three Nut Pie 6.00

Pecans, hazelnuts & almonds with kentucky bourbon, wrapped in chocolate

Creme Caramel 6.00

Rich custard with caramelized sugar base, served with fresh whipped cream

Blueberry Cobbler 6.00

Warm Highland House Farm\* blueberries with a crunchy biscuit crust, topped with fresh whipped cream

\*100 mile diet

This Menu Available : 1pm - 9pm  
Thursday - Saturday