

Bill Mattick's Restaurant

SOUPS, SALADS & STARTERS

add grilled chicken or steak to any salad 5

DAILY SOUP

made with the freshest local ingredients
please ask your server
sm 6 lg 9

CAESAR SALAD

crisp romaine with croutons & parmesan cheese
in a traditional caesar dressing 13

MIXED GREENS

mixed greens tossed in our citrus
house dressing, garnished with fresh
vegetables & tomatoes 11

GURMEET'S HOME MADE SAMOSAS

vegetarian samosas with your choice of
house made chutney or sour cream 13.5

1lbs of WINGS

1lbs of house made chicken wings in your choice of
bbq, honey garlic, hot or dry pepper
18

LUNCH FAVOURITES (served 11:30am to 5pm)

- served with fries, mixed green salad or daily soup
- substitute caesar salad 1.5

DAILY SOUP & 1/2 SANDWICH

ask your server for today's soup & 1/2 sandwich
feature 13

VEGETARIAN QUESADILLA

grilled zucchini, sliced apple, cajun spice,
pesto sauce, bocconcini & mixed cheese 15
add ham 3

BLT

the classic bacon, lettuce & tomato on toasted
marble rye 16 add cheese 1.5

CLASSIC GRILLED REUBEN

house cured corned beef, sauerkraut, Russian
dressing & gruyere cheese on marble rye 18

BILL MATTICK'S CLUBHOUSE

our take on the old standard. turkey, bacon,
lettuce & tomato on two pieces of toasted
marble rye 18

FRITTATA

3 eggs, red onion, mushrooms, peppers & mixed
cheese, served with house salad 16.5

PIZZA

SALAMI & HAM PIZZA

salami, ham, tomatoes, apple, roasted garlic,
pesto sauce, bocconcini & mixed cheese 21

VEGETARIAN PIZZA

tomatoes, caramelized banana squash, spanish
onions, garden greens, chili oil, pesto sauce
bocconcini & mixed cheese 19

- the following symbols may be used to aid with your menu choices

vegetarian 

gluten free 

made with house grown produce 

- other items may be available vegetarian or gluten free with slight modifications, please ask your server



BURGERS & PUB FARE

- accompanied by your choice of house salad or fries
- substitute caesar salad add 1.5
- add cheddar, Swiss, mozzarella, bacon or ham to any burger 1.5 each

BEEF BURGER

5oz, house made beef burger with lettuce, bbq sauce, tomato & dill pickle on a brioche bun 16

VEGGIE BURGER

house made patty topped with chef Walter's home made chutney 14

CHICKEN & MUSHROOM CREPE

filled with chicken & mushrooms in a cream sauce topped with Swiss cheese & served with house salad 20

BEEF DIP

sliced roast beef on a brioche bun served with au jus 20

CHICKEN BURGER

grilled chicken breast burger topped with house made cornelian cherry butter 18

HALIBUT & CHIPS

beer battered halibut with fries & tartar sauce one piece 20 two piece 29

CHICKEN FINGERS

house made, breaded chicken tenders with fries and choice of dipping sauce. bbq, honey mustard, plum 17

CAJUN PORK BURGER

cajun spiced pork loin topped with swiss cheese and house made plum chutney 19

DINNER FEATURES (served 5pm to close)

CHICKEN PARMESAN

chicken medallions dipped in egg & parmesan cheese and topped with tomato sauce. served with rice & seasonal vegetables 25

OAT CRUSTED SNAPPER

oat crusted red snapper fillet with a caper & brown butter sauce. served with rice & seasonal vegetables 26

FEATURE PASTA

grilled halibut fillet with fresh herbs & red pepper coulis atop a bed of capellini noodles 28

NY STEAK

california cut, NY striploin steak with a fresh herb & curry butter. served with seasonal vegetables & roasted potatoes 28

DONATION FOR SCHOOL MEAL PROGRAM

10

Donate a meal to the Greater Victoria School District 61 meal program, helping to provide 10,000 meals per week to families in need.

CHEF PREPARED PROVISIONS

HOUSE MADE SMOKIES (frozen)

6 frozen, pork and beef smokies 21

MEATBALLS AND SAUCE (frozen)

1 dozen, beef meatballs in a tomato & meat sauce 18.5 serves 3-4

MASHED BUTTERCUP SQUASH (frozen)

house grown squash cooked with butter, honey and spices. 6.5 serves 3-4

SCALLOPED POTATOES (frozen) serves 3-4

Chef Walter's garlic-scalloped potatoes 9.5

VEGGIE BURGER PATTIES (frozen)

6 house made, mushroom, walnut & celery root patties 21

SAUERKRAUT (fresh)

house made sauerkraut using garden fresh cabbage 4.5

HOUSE MADE CHUTNEYS, JAMS & FRUIT BUTTERS

try some of Chef Walter Gurtner's house made condiments at home or give them as gifts. Ask your server for available flavours.

9oz jars \$6 each or 3 for \$13