

TRE|FANTASTICO
· ESPRESSO · WINE · ALE ·

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MENU



Enjoy **FANTASTICO** coffee at our
3 unique locations in Victoria!

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Parkside Hotel
810 Humboldt Street


**CAFFÈ
FANTASTICO**
COFFEE ROASTERS
OF
VICTORIA

Quadra Village
965 Kings Road

FANTASTICO
bar-deli

Dockside Green
398 Harbour Road

WWW.CAFFEFANTASTICO.COM



ESPRESSO

Caffè Fantastico has been a leader in specialty coffee in the Pacific Northwest for almost 30 years. Come in and let our baristi craft you a true coffee experience. We offer a wide selection of freshly roasted whole bean coffees and can grind them for you to take home. Our roastery is just a short drive or bike from the Parkside Hotel, and is known for showcasing some of the best coffees the world has to offer.



ALE

Featuring a great selection of craft brews from our fabulous local brewers. Something to please everyone, from the casual beer drinker to the aficionado.

WINE

We have a fantastic selection of local BC wines to explore. Experience some by the glass, or stay for the evening and enjoy a bottle. If you're just popping by for a sip, we can seal the bottle for you to take home or up to your room.

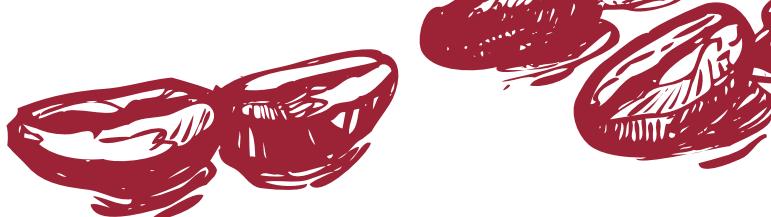
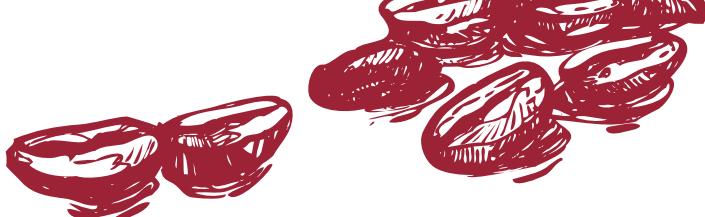
KIDS' MENU

SCRAMBLED EGGS 8

Two Lockwood Farms eggs, served with one piece of toasted WildFire sourdough and house jam

MAC N' CHEESE 9

Skillet-baked elbow noodles, three cheese blend, cream, WildFire sourdough breadcrumbs, topped with ancho and chipotle dust



SANDWICHES

MUFFALETTA 14

Artisan cured meats, cheese, and olive tapenade from Fantastico bar-delhi, house pickle salad, herb and garlic olive oil, house beer mustard, garlic aioli

VEGGIE 14

Winter squash, mushroom bacon, house pickle salad, herb and garlic olive oil, house beer mustard, garlic aioli, olive tapenade and cheese from Fantastico bar-delhi

MUSHROOM TOAST 13

Roast wild mushrooms, garlic, herbs, goat feta, herb gremolata, served on toasted WildFire sourdough

Add Lockwood Farms egg 3

Add Whole Beast bacon lardon 4

AVOCADO TOAST 13

Smashed avocado, preserved lemon, pickled shallots, goat feta, served on toasted WildFire sourdough

Add Lockwood Farms egg 3

Add Whole Beast bacon lardon 4

JOIN US FOR

HAPPY HOUR

\$5 Draught Beer
\$5 Table Wine
\$7 Valley Cider
Deals on select snacks!

**3-5PM
DAILY!**

BREAKFAST

WARM OATMEAL 8

Apple, orange cinnamon brown sugar, house granola, butter

AVOCADO TOAST 13

Smashed avocado, preserved lemon, pickled shallots, goat feta, served on toasted WildFire sourdough

Add Lockwood Farms egg 3

Add Whole Beast bacon lardon 4

TOAST & JAM 6

Toasted WildFire sourdough, house jam

SMOKED SALMON BAGEL 13

Toasted Mount Royal sesame bagel, Finest at Sea cold smoked salmon, cream cheese, pickled shallots, capers

BREAKFAST SANDWICH 12

Lockwood Farms egg, arugula, guacamole, sharp white cheddar, pickled shallots, served on your choice of peasant bun or toasted WildFire sourdough

Add Whole Beast bacon 4

Add mushroom bacon 6

AUTUMN SCRAMBLE 16

Roast winter squash, fingerling and sweet potatoes, cheddar cheese, Lockwood Farms scrambled eggs, topped with an heirloom tomato jam

Add Whole Beast bacon lardon 4

Add house sausage patty 6

Add toasted WildFire sourdough 5.5

OMELETTE 14

Your choice of:

- Finest at Sea cold smoked salmon, cream cheese, capers, pickled shallots
- Whole Beast bacon, sharp white cheddar
- Roast wild mushrooms, goat feta, herb gremolata

Add toasted WildFire sourdough 5.5

BAGEL & CREAM CHEESE 7

Toasted Mount Royal sesame bagel, cream cheese



SNACKS

ROAST BRUSSELS SPROUTS 9

Your choice of balsamic bacon jam or tomato jam, topped with a stilton crumble

OLIVE TAPENADE 7

From Fantastico bar-delhi, served with toasted WildFire sourdough

THREE BEAN CHILI 8

Navy, black, and pinto beans, red onions, fontina cheese, served with toasted WildFire sourdough

MAC N' CHEESE 9

Skillet-baked elbow noodles, three cheese blend, cream, WildFire sourdough breadcrumbs, topped with ancho and chipotle dust

ROOT VEGETABLE BRAVAS 9

Roast fingerling and sweet potatoes, seasonal root vegetables, three bean chili, fresh herbs, topped with fontina cheese

SALT SPRING ISLAND MUSSELS 15

1/2lb mussels served with toasted WildFire sourdough. Please ask your server for today's flavour.

SEAFOOD BOARD 24

Finest at Sea cold smoked salmon, gin pickled mussels, smoked oysters, toasted WildFire sourdough crostini, whipped goat feta, house beer mustard

TRE BOARD 24

Artisan-cured meats and cheese from Fantastico bar-delhi, WildFire sourdough crostini, roast garlic, pickled vegetables, house beer mustard, roast grapes

ENTREES

WARM WINTER SALAD 16

Seasonal squash, shaved brussels sprouts, Canadian du puy lentils, dried cranberries, mint and sorrel vinaigrette, topped with goat feta

Add Island Farmhouse chicken breast 8

BEEF BOURGUIGNON 24

Slow-braised beef, Whole Beast bacon lardon, seasonal aromatic vegetables, red wine beef broth, pappardelle noodles, Manchego cheese, topped with an herb gremolata

SWEET POTATO GNOCCHI 21

Orange and ginger cream, roast apples, peas, seasonal vegetables, Manchego cheese, topped with an herb gremolata

SOUTHERN STYLE CHICKEN & DUMPLINGS 22

Bone-in Island Farmhouse chicken, local sausage, seasonal vegetables, cornmeal and Manchego cheese dumplings in a tomato and paprika broth

Add-ons:

Lockwood Farms egg	3
Toasted WildFire Sourdough	5.5
Whole Beast bacon	4
Whole Beast bacon lardon	4
House sausage patty	6
Mushroom bacon	6
Island Farmhouse chicken breast	8
