

536 Yates street, victoria bc v8w 1k8  
In Victoria's historic old town

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[www.ferrisoysterbar.com](http://www.ferrisoysterbar.com)



*Located within a beautiful heritage building in Victoria's old town,  
Ferris Seafood & Oyster bar & Perro Negro Tapas  
offer two distinct area for guests; both offering warm wood floors, old brick &  
bright windows. The two rooms can be combined to accommodate groups of  
up to 100*

*All menus may be customized  
to suit your tastes & budget*

*The following menus  
are examples only.*

*All menus are  
adjusted seasonally  
& can be tailored to  
fit your needs, taste  
& budget.*

*Please email  
Dave Craggs  
to discuss your  
groups needs*

*dave@ferrisoysterbar.com*

*250-382-2344*

# sample dinner menu

mixed greens

*with honey crisp apple, pecans,  
goats cheese & lemon peel honey  
vinaigrette*

or

seafood chowder

*local fish & shellfish with  
bouillabaisse broth & saffron aioli*

## **Choice of**

fresh bc halibut

*on white bean & celery salad with  
prosciutto crackling, brown butter &  
sherry vinaigrette*

potato & ricotta gnocchi

*with spring vegetables, nicoise  
olives & roasted tomatoes*

braised beef shortribs

*on truffled mashed potatoes with  
red wine & porcini mushroom  
demiglace*

## *Dessert*

chocolate pate

*with salted caramel & whipped  
cream*

\$45/person

# cocktail reception

*passed hors d'oeuvres*

*charmoula marinated chicken skewers with  
harissa & minted yoghurt*

*bacon wrapped dates  
stuffed with ermite blue*

*chorizo in puff pastry with  
rosemary honey*

*scallops with creamed leeks & truffle oil*

*prawn skewers with garlic & chili*

*salmon skewers with Moorish spices*

*montadito with piquillo pepper cream cheese,  
smoked tuna & pickled fennel*

*mini burgers with gorgonzola  
& smoked paprika aioli*

*montadito with quince,  
caramelized apple, manchego & jamon*

*croquettas with manchego  
& guandilla peppers*

*phyllo pastry with goats cheese,  
pine nuts & fresh mint*

*grilled vegetable skewers with romesco*

*whisky & grand marnier Chocolate truffles*

full menu \$39/person

# brunch

## option one a la carte

PLATTERS OUT ON TABLE

*assorted pastries, bagels, cream cheese,  
lox, fresh fruit, yoghurt*

### *brunch*

*Choice of*

### *the santa fe*

*poached free range eggs, polenta, tomato,  
avocado, goats cheese, chipotle hollandaise*

### *the weekend crossword*

*poached free range eggs, english muffin creamed leeks, crispy  
prosciutto, truffled hollandaise*

### *eggs diego*

*spicy chorizo sausage, mushrooms, peppers & scrambled free  
range eggs in a flour tortilla with melted cheese, pineapple salsa  
& crème fraiche*

### *rue st viateur*

*toasted bagel with scrambled eggs, wild smoked salmon, caramel-  
ized onion, fresh dill & cream cheese*

### *foux de fa fa*

*brie stuffed French toast with dried apricots,  
vanilla, honey & pecans*

*regular coffee/tea*

*\$23/person*

## brunch Option two buffet

*Selection of Fruit Juices,  
Coffee and Tea  
Assorted Pastries fresh baked scones,  
Danishes and croissants  
Yogurt & house roasted Granola  
Scrambled Eggs  
Bacon and Sausage  
herb oven roasted Hash Browns  
A variety of eggs Benedict  
Catalano corncakes with apples & amaretto ma-  
ple syrup*

**\$25/person**