

# BRUNCH

11AM - 3PM



## APPETIZERS



Fresh Ontario Asparagus Tarte served on Baby Greens | \$13.50

Atlantic Smoked Salmon on Rye Blinis with Dill Sour Cream | \$15

Daily Soup – ask your server for details | \$6

Baby Greens Salad with Cherry Balsamic Vinaigrette, Cherry Tomatoes  
and Shaved Watermelon Radish | \$11

Classic Caesar Salad with Smoked Bacon and Flaked Parmesan | \$11

Strawberry, Watermelon, Feta & Mint Salad on Baby Spinach  
with Lemon Vinaigrette | \$13.00

Plain Yoghurt Parfait with House made Granola and Fresh Berries | \$8.25

## MAINS - À LA CARTE



Grilled Chicken Breast with Belgian Waffles and Blueberry Peppercorn Chutney | \$23

Prime Rib of Beef with Pan Gravy and Yorkshire Pudding, Roasted Mini Potatoes  
and Fresh Ontario Asparagus | \$29

Tofu Scramble with Spinach, Red Peppers, Red Onions served alongside  
Roasted Potatoes and Multigrain Toast | \$15

## PRIX FIXE MENU

Includes Tossed Salad, Dessert and Breakfast Bread Basket | \$29



Eggs Benedict with Roasted Mini Potatoes – choice of Smoked Salmon, Ham or Peameal

Omelette Gateau – Omelette Wedge layered with Pesto, Tomato and White Wine Cream  
Sauce, served with a Roasted Red Pepper Puree and Baby Spinach

Seafood Potato Gnocchi in a White Wine Cream Sauce with Fresh Herbs

Tofu Scramble with Spinach, Red Peppers, Red Onions served alongside  
Roasted Potatoes and Multigrain Toast

## DESSERT



Triple Chocolate Diablo Cupcakes with Cinnamon Cayenne Sugar Garnish | \$6

Key Lime Cheesecake served with Fresh Berries | \$7

House-made Fresh Fruit Sorbet with Mint Springs | \$5

## BEVERAGES



Fresh Fruit Juices - Orange, Watermelon | \$3.75

Smoothies - Banana and Strawberry, Mixed Berry, Watermelon and Kiwi | \$4.50

Rich, Local Fire Roasted Coffee and Decaf | \$3.25

Assorted Teas and Herbal Infusions | \$3.25

Pineapple & Cranberry Juice | \$2.50