

BRUNCH



APPETIZERS



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

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

Caesar Salad with Crispy House-made Pancetta, Croutons and Flaked Parmesan | \$11

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

Yoghurt Parfait with House made Granola and Fresh Berries | \$8

MAINS - À LA CARTE



Spinach, Mushroom and Swiss Frittata served alongside Roasted Mini Potatoes | \$17

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

Cinnamon Raisin French Toast with Bourbon Maple Syrup | \$14

Grilled Chicken Breast on a in house made Belgian Waffle with a Blueberry Maple Chutney | \$23

Prime Rib of Beef with Pan Gravy, a Yorkshire Pudding, Roasted Mini Potatoes and Seasonal Vegetables | \$29

PRIX FIXE MENU

Includes Baby Green Salad, Caesar Salad or a Daily Soup and Dessert | \$29



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

Cinnamon Raisin French Toast with Bourbon Maple Syrup

Spinach, Mushroom and Swiss Frittata served alongside Roasted Mini Potatoes

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



Daily Dessert Selections

BEVERAGES



Fresh Fruit Juices - Orange | \$3.75

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

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

Assorted Teas and Herbal Infusions | \$3.25

Pineapple & Cranberry Juice | \$2.50