

# BRUNCH



## APPETIZER



Feature Soup – ask your server for details | 7

Slegers Mixed Living Greens Salad with Cherry Balsamic Vinaigrette,  
Heirloom Tomatoes and Shaved Watermelon Radish | 10

Caesar Salad with Crispy House-made Pancetta, Crouton and Flaked Parmesan | 10

Yoghurt Parfait with House made Granola and Fresh Berries, Honey and Bee Pollen | 8

*Add to Any Salad*

*Cornmeal Crusted Tofu | 6    6oz Sliced Chicken Breast | 7    Butter Poached Lobster Tail | 10*

## MAIN



Spinach, Mushroom and Swiss Frittata served alongside Roasted Mini Potatoes | 16

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

Cinnamon Raisin French Toast with Bourbon Maple Syrup | 14

Eggs Benedict with Roasted Mini Potatoes – Choice of Smoked Salmon,  
Ham or Peameal | 16

House Made Belgian Waffle with Fresh Fruit and a Berry Compote | 15

## DESSERT



Fresh Daily Dessert Selections

## PRIX FIXE



*Two-course: Main, Appetizer or Dessert with Coffee & Tea | 20*

*Three-course: Appetizer, Main and Dessert with Coffee & Tea | 25*

*available before 12:30pm*