

ALL YOU CAN ENJOY BRUNCH \$49

Includes 2 eye-openers and all-you-can eat a la carte!

Kids Brunch (3-13) \$23 - Under 3, you eat for free

EYE OPENERS

CLASSIC CAESAR

Vodka, lemon, olive

CLASSIC MIMOSA (GF)(V)

Orange juice, sparkling

POMEGRANATE SPRITZ (GF)(V)

Pomegranate, sparkling, soda

MULLED MIMOSA (GF)(V)

Mulled cider, sparkling

1/2 PINT DRAUGHT BEER (V)

Yes, beer for breakfast!

COFFEE, TEA, FRESH JUICE

Unlimited, please ask your server

ON THE BUFFET

YOGURT PARFAIT (GF)

Granola, Thurston's honey

FRUIT SALAD (GF)(V)

Melon & berries

CHAI CHIA SEED PUDDING (GF)(V)

Warm spices, apple chutney, toasted pecan

DEVILED EGGS (GF)

Crispy bacon, maple syrup

PASTA SALAD

Orecchiette pasta, butternut squash, roasted shallot, sage pesto, parmesan

PICKLED POTATO SALAD (GF)

Aioli, grainy Dijon, bacon, dill pickles, pickled red onion

ANTIPASTO (GF)

Marinated olive & artichoke, cured meats

CEDAR PLANK SALMON (GF)

Miso & chili honey glaze

SELECTION OF PIZZA

Vegetarian, meat, vegan

FRESH BREAD & CROISSANTS

Butter, jam

SCONE TRIFLE

Seasonal jam, clotted cream

FROM THE BAKERY

Fresh-baked squares and cookies

A-LA-CARTE ORDER UP!

EGGS

EGGS BENNY

Peameal bacon, poached egg, hollandaise, toast

OMELETTE (GF)

Mushroom, smoked cheddar, scallion

SHAKSHUKA (GF)

Tomato, red pepper, onion, poached egg, grilled haloumi, zhoug

SPANAKOPITA SCRAMBLED EGG

Crispy phyllo, wilted greens, feta cheese

EGG & POTATO

Breaded & fried scalloped potato, poached egg, chipotle mornaise sauce

BREAKFAST RAMEN

Noodles, jammy egg, house bacon lardons, scallion, soy chicken broth

SAVOURY

"ALL THE SIDES"

Home fries, bacon, farmer's sausage

COCONUT CURRY (V)

Chickpea, cashew, fried tempeh, house naan

FRIED CHICKEN

Chili marinade, calvados apple butter, mustard and cider coleslaw

CHORIZO SAUSAGE & SWEET POTATO HASH (GF)

Roasted red pepper, mushroom, scallion, crunchy mustard, hollandaise sauce

SMOKED SALMON (GF)

Matchstick potatoes, sour cream, red onion

ROASTED BUTTERNUT SQUASH ON TOAST

Lemon ricotta, hot honey, toasted pepitas

MARINATED BEET (GF)

Middle eastern spices, grilled halloumi, chili jam, za'atar

SWEET

BUTTERMILK PANCAKES

Whipped maple butter

FRENCH TOAST BREAD PUDDING

Banana, coconut whipped cream, toasted coconut

ALMOND POLENTA CAKE (GF)

Dark chocolate mousse, orange, hazelnut cream

BREAKFAST CAKE (V)

Warm seasonal fruit compote

LIFE IS
BETTER WITH
BRUNCH & GOOD
COMPANY

(GF) = GLUTEN FRIENDLY (V) = VEGAN