


BRUNCH

 - vegan

 - gluten free

EYE OPENERS

CLASSIC CAESAR

vodka, Walter's craft Caesar mix, lemon, olive

CLASSIC MIMOSA

orange juice, sparkling

POMEGRANATE SPRITZ

pomegranate, sparkling, soda

MULLED MIMOSA

mulled cider, sparkling

1/2 PINT DRAUGHT BEER

yes, beer for breakfast!

ON THE BUFFET

YOGURT PARFAIT

granola, Thurston's honey

FRUIT SALAD

melon and berries

CHAI CHIA SEED PUDDING

warm spices, apple chutney, toasted pecan

DEVEILED EGGS

crispy bacon, maple syrup

PASTA SALAD

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

PICKLED POTATO SALAD

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

ANTIPASTO

marinated olive and artichoke, cured meats

CEDAR PLANK SALMON

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

\$49 per person

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

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

BRUNCH

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EGGS

EGGS BENNY

peameal bacon, poached egg, hollandaise, toast

OMELETTE 

mushroom, smoked cheddar, scallion

SHAKSHUKA 

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 

chickpea, cashew, fried tempeh, house naan

FRIED CHICKEN

chili marinade, calvados apple butter, mustard and cider coleslaw

CHORIZO SAUSAGE & SWEET POTATO HASH 

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

SMOKED SALMON 

matchstick potatoes, sour cream, red onion

ROASTED BUTTERNUT SQUASH ON TOAST

lemon ricotta, hot honey, toasted pepitas

MARINATED BEET 

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 

dark chocolate mousse, orange, hazelnut cream

BREAKFAST CAKE 

warm seasonal fruit compote