

Brunch Menu - Adults

one

COLD CUT PLATTER

or

CRAB MEAT SALAD

tomato salsa | local greens | lemon

two

TRUFFLE SCRAMBLED EGGS

baked leek/potato | honey crisped bacon

three

SOUP OF THE DAY

four

SMOKED SALMON AND ROE WITH PESTO SAUCE

served with linguini

or

ROASTED CHICKEN BREAST WITH MUSHROOM SAUCE

roasted potatoes | cherry tomato | caramelized carrot |

haricot vert

or

GRILLED USDA SIRLOIN WITH HERB SAUCE

roasted potatoes | cherry tomato | caramelized carrot |

haricot vert

five

BALSAMIC MACERATED BERRIES

vanilla ice cream

or

VANILLA PANNA COTTA

chocolate crumbs | strawberry chutney

3 courses \$458 | 4 courses \$488 | 5 courses \$538
with a glass of sparkling wine

Brunch Menu – Kids

one

TRUFFLE SCRAMBLED EGGS

baked leek/potato | honey crisped bacon

two

SPAGHETTI CARBONARA

bacon | cream sauce | parmesan

or

GRILLED CHEESE SANDWICH

tomato | mozzarella | cheddar | french fries

or

FRIED CHICKEN NUGGETS

french fries | tomato | local greens

three

BALSAMIC MACERATED BERRIES

vanilla ice cream

or

VANILLA PANNA COTTA

chocolate crumbs | strawberry chutney

**3 courses \$328
with a special toy**