BREAKFAST

Saturdays & Sundays 10am-2pm Statutory Holidays 11am-2pm Brunch Happy Hour: Half Price Brunch 10am-11am Saturdays & Sundays

CLASSIC BREAKFAST 17

2 eggs any style, with choice of bacon or sausage, served with herb brown butter potatoes, toast and fresh fruit

AVOCADO TOAST 17

Poached eggs, smashed avocado, bruschetta, basil oil and balsamic served on whole wheat toast

FRENCH TOAST 17

Brioche French toast, toasted almonds, side of bacon and fresh fruit. Served with your choice of:
Banana cream with freshly sliced bananas
Fresh berries and brown butter sauce

STACK OF PANCAKES 17

Fluffy house-made pancakes, side of bacon and fresh fruit. Served with your choice of:

- Banana cream with fresh banana and whipped cream
- Brown butter sauce and whipped cream
- Fresh berries and whipped cream

BREAKFAST BOWLS

CLASSIC 18

2 eggs poached soft, herb brown butter potatoes, cheese curds, green onion, franks hot sauce, hollandaise sauce, micro greens

SOUTHWEST 19

2 eggs any style, chorizo sausage, black beans, pickled onion, herb brown butter potato, hollandaise sauce, pico de gallo, micro greens. Also available as a wrap!

BENNYS

Served with 2 local farm fresh eggs, English muffins, hollandaise, brown butter potatoes, and fresh fruit garnish. Gluten free bun +\$3

TRADITIONAL 17

English muffin, back bacon, hot sauce

SMOKED SALMON 18.50

English muffins, smoked salmon, fried capers, fresh dill

CAPRESE 17.50

English muffins, fior de latte, tomato, balsamic crema

OMELETTES need price

Build your own omelette! Three egg omelette with your choice of 3 toppings: ham, sausage, tomato, mushroom, green peppers, onion, pico de gallo, spinach, quinoa, black olives, smoked gouda, grana padano or mozzarella. Served with toast and breakfast potatoes

Additional toppings +2

FOR THE LITTLE ONES:

SMALL EGGER 12

One egg any style, pork smash patty, brown butter potato, toast, fresh fruit **CHOC BANANA STACK 14**

Fluffy house-made pancake, fresh banana, chocolate sauce, brown butter sauce, icing sugar **FRENCH TOAST 14**

Egg dipped brioche, fresh berries, whipped cream, brown butter sauce, icing sugar

ADD TO ANY BREAKFAST:

Bacon, Sausage or Back Bacon +3 | Extra Toast +2 | Egg +2 | Hash browns +2 | Extra Cheese +3 Extra Hollandaise +2 | Guacamole +3 | Side of Fruit +4

Hot Coffee or Tea 4 | Assorted Juices 4 | Milk 4 | San Pellegrino (500 ml) 5



BREAKFAST COCKTAILS

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MIMOSAS

Flavours: pineapple, orange, grapefruit, passionfruit, cranberry 50z

MIMOSA FLIGHT 20

Choose 4 of your favourite flavours! 4 x 5oz Pineapple, orange, grapefruit, passionfruit, cranberry

SHAFT 8

Vanilla vodka, Kahlua, Baileys, cold brew 20z

MOJITO 9

White rum, muddled mint leaves, simple syrup, soda, lime juice, lime wedge

MOSCOW MULE 10

Vodka, ginger beer, lime juice, mint, lime wedge 10z

BELLINI 13

Appleton's, Peach Schnapps, sparkling wine, peach slush, red wine 20z

RED SANGRIA 12 | PITCHER 30

Red wine, brandy, cointreau, cranberry and pineapple juice, lime juice, ginger ale **Glass 102 and 100 ml | Pitcher 402 and 400 ml serves 4**

WHITE SANGRIA 12 | PITCHER 30

Prosecco, brandy, cointreau, cranberry and pineapple juice, lime juice, ginger ale **Glass 10z and 100 ml | Pitcher 40z and 400 ml servers 4**

THE CHAM '75 13

Raspberry vodka, Chambord, simple syrup, lemon juice, topped with champagne and raspberries 10z and 100 ml

THE EMPRESS COLLINS 13

Empress Gin, passion fruit nectar, pineapple juice, lemon juice, simple syrup, lemon 1.50z

