

EASTER BRUNCH

- april 21, 2019 -

HOT BUFFET

SCRAMBLED EGGS (GF)

MAPLE SMOKED BACON (GF)

COUNTRY SAUSAGE

BAKED HAM (GF)

pommery mustard & brown sugar glaze

SCALLOP POTATOES (V)

fresh herbs, caramelized onion

YUKON POTATO & SPRING LEEK SOUP (VG, GF)

chive sour cream

SWEET & SOUR CHICKEN

pineapple, onion, pepper sauce

FARFALLE PASTA (V)

bowtie pasta, tomato basil cream, field mushrooms, asparagus, grana padano cheese

SESAME CRUSTED SALMON (GF)

spinach flash, maple lime crème fraîche

STEAMED VEGETABLE MEDLEY (VG, GF)

seasonal selection, XV oil

ICED

CHILLED SHRIMP

house-made cocktail sauce

SMOKED FISH

trout, mackerel

CHARDONNAY MUSSELS

chef's garnishes

POACHED SALMON

ice wine aspic

SUSHI

assorted maki rolls made in-house, soy, wasabi, pickled ginger

ACTION!

CARVED ROAST BEEF

crushed pepper & thyme crusted strip loin, local mustards, horseradish jus

OMELETTE STATION

made to order, choose from our selection of fillings

BELGIAN WAFFLES (V)

vanilla infused real maple syrup, fruit compote, chantilly cream

CINNAMON FRENCH TOAST (V)

baguette, sugar & spice royale

TABLESIDE

EGGS BENEDICT

poached hen's egg on a toasted english muffin, shaved virginia ham, hollandaise sauce

COLD BUFFET

ANTIPASTO

grilled asparagus, acidulated mushrooms, roasted capsicum, marinated bocconcini, mortadella, salami

CHEESE

chef's selection of local cheeses, spiced nuts, house-made preserves, toasted baguette

CRISP LETTUCES (VG, GF)

tossed greens, assorted garnishes & dressings

PENNE (V)

sundried tomatoes, scallions, sunflower seeds, basil

MIDDLE EASTERN BALELA SALAD (VG, GF)

chickpeas, green olives, cucumber, peppers, cherry tomatoes, green onion, parsley, mint

TOMATO SALAD (V, GF)

feta, olive oil, arugula, smoked salt

THAI NOODLE SALAD

rice noodles, red cabbage, napa, carrot, cilantro, sesame soy dressing

YOGHURT PARFAIT

natural yoghurt, fruit compote, granola, honey

SWEET

FEATURE CRUMBLE

CRÈME BRÛLÉE

CINNAMON SPIRALS & PAIN AU CHOCOLAT

DANISHES & ASSORTED MUFFINS

FRENCH PASTRIES

CHEF'S SELECTION OF CAKES

FRESH FRUIT

chantilly cream

KIDS STATION

MINI BURGERS & CORN DOGS

MACARONI & CHEESE (V)

CHOCOLATE BROWNIES (V, GF)

COOKIES (V)

SERVED WITH COFFEE, TEA & FRESH ORANGE JUICE

\$43.95 per person

\$24.95 per gourmet 5-12 years old
complimentary for children 4 & under

(V) vegetarian
(GF) gluten free
(VG) vegan



prices are exclusive of taxes and gratuities