



BRUNCH

Apple Pie Pancakes | 10

Apple pie filling with vanilla whipped cream

Eggs Benedict | 14

Peameal bacon, crumbled goat cheese, poached egg, hollandaise sauce with rosemary hash brown potatoes

West Coast Bagel | 11

House cured salmon, dill Dijon aioli, lemon cream cheese, sliced cucumbers and red onion

Gluten Free Classic Waffle | 12

Berry compote, Chantilly cream, maple syrup with seasonal fresh fruit

Pulled Bison Hash | 12

Braised prairie bison, forest mushrooms, cipollini onions, soft poached egg and hollandaise over hash brown potatoes

Sunday Inspired Gluten Free Quiche | 15

Ask your server for details

Variety of Mini Danishes | 8

Complemented with house made jams

Raspberry Pistachio Parfait | 8

Greek yogurt, raspberry compote and house made granola



BRUNCH

Executive chef
LEIGHTON SMYTH

Chef de cuisine
TOBIAS LARCHER

Heritage Farms Wild Boar Schnitzel | 16

Wild boar schnitzel, tomato aioli, lettuce, onion and tomato served on a pretzel baguette
Sea salted fries or small house salad

Pulled Chicken Wrap | 15

Free range chicken, tomato tortilla, Valbella double smoked bacon, Oka and smoked Gouda cheese, spinach and garlic aioli
Sea salted fries or small house salad

Caesar Salad | 14

Double smoked bacon, shaved Sylvan Star Gouda, pretzel croutons, lemon and garlic aioli and a soft poached egg

Charcuterie and Cheese Board | 19

Variety of local and house made pâtés, terrines and cured meats, served with a selection of Canadian cheeses, artisan bread, crisps and confiture

Prices do not include GST. All parties of 8 or more are subject to an 18% gratuity.
Separate bills are available for parties of up to 10 guests. Allergies can be accommodated – please talk to your server.