



EASTER BRUNCH

SUNDAY, APRIL 21

10AM - 2PM

HOT SELECTION

BELGIAN WAFFLES – Wild berry compote & syrup

MAPLE SMOKED BACON

BREAKFAST SAUSAGE

SCRAMBLED EGGS

HOME FRIES

POTATO BACON SOUP – Assorted rolls & butter

ATLANTIC SALMON – White wine dill sauce

OVEN BAKED MANICOTTI

BBQ CHICKEN

HONEY MUSTARD GLAZED PORK LOIN – Chive & mushroom cream sauce

COLD BUFFET

TOMATO BOCCONCINI – Vine ripe tomato, basil, bocconcini cheese, sweet peppers, white crystal sea salts, fresh herbs

MEDITERRANEAN FUSILLI – Sundried tomato, red onion, sweet peppers, Kalamata olives & sweet tomato poppy seed

ROASTED PEPITA & SWEET POTATO – Red & green onion, sweet peppers & honey mustard aioli

QUINOA & CHICKPEA – Sweet peppers, red onion, fresh herbs & citrus vinaigrette

GARDEN MEDLEY – Summer greens, crisp iceberg, cucumber, sweet peppers, cherry tomato, carrots & a selection of assorted dressings & vinaigrettes

CHEF'S STATION

CARVED ROAST BEEF – horseradish, mustards & au jus

OMELETS – Selection of fresh ingredients, made to order

EGGS BENEDICT – Made to order

DESSERTS

PEACH COBBLER

DANISHES, PASTRIES & MUFFINS

COOKIES, SQUARES & CAKES

CHOCOLATE COATED VANILLA CAKE POPS

RED VELVET CUPCAKES

CHOCOLATE ESPRESSO TIRAMISU

MARINATED FRUIT CUPS

CRÈME BRÛLÉE

SUGAR TARTS

FRESH SLICED FRUIT

ADULTS : \$39.95
CHILDREN 6 - 12 : \$19.95
CHILDREN 5 & UNDER : FREE!

Shah Hafizi
Executive Chef

**Excludes taxes and gratuities. Cannot be combined with any discounts, coupons or offers.*

Andrew Brown
Sous Chef