



BRUNCH MENU

Maple Pecan & Sour Cherry Granola Parfait ... \$15.00

Fresh fruit & berries, drizzled with Spillimacheen organic honey, topped with a sprig of mint

"The Classic" ... \$16.00

Two eggs any style, choice of toast, choice of either Valbella bacon, ham, sausage hash browns / Choice of toast includes: Honey Grain, Harvest Rye , Sourdough and Raisin. GF Bread available for \$1.00 /

Cinnamon Raisin Bread French Toast ... \$17.00

Served with wild blueberry compote, sweet whipped cream & organic maple syrup

Chorizo & Avocado Tacos ... \$18.00

Three tacos with fried eggs, salsa, monterrey jack cheese, hash browns

Stewart Creek Benny ... \$19.00

Double smoked bacon hash cake, two poached eggs with hollandaise & fresh organic tomato salad

Smoked Salmon On Focaccia ... \$19.00

Toasted focaccia bread, lemon herb cream cheese, pickled red onion & fresh dill

Buttermilk Fried Chicken Biscuit Sliders ... \$20.00

Three sliders with tender fried chicken breast, cabbage & fennel slaw, sriracha aioli

Nicoise Salad ... \$23.00

Roasted baby potatoes, organic tomatoes, green beans and slivered red onions tossed in red wine vinaigrette. Topped with a medium poached egg and seared Ahi tuna.

BEVERAGES

Freshly Brewed Coffee ... \$2.50

Decaf Available

Tea ... \$2.50

Choice of : Orange peko, Green, English breakfast, African nectar , Peppermint, Chamomile, Vanilla bean

Juice ... \$3.50

Orange, Apple, Cranberry, Tomato

SERVED AFTER 10AM

Wildlife Caesar ... \$12

10z Wildlife vodka, salted rim and garnished with all the fixings- Double it for \$4.00

Coffee & Baileys ... \$7.50

Freshly brewed coffee and 10z baileys

Irish Coffee ... \$10

10z Irish whisky, coffee, whipped cream

Mimosa ... \$12

Vaporetto Prosecco topped with orange juice

Monte Cristo ... \$10

10z Kahlua, .50z Grand Marnier , coffee, whipped cream

Peppermint Hot Chocolate ... \$10

10z Peppermint schnapps, hot chocolate, whipped cream