



Mother's Day Brunch

May 12, 10am - 2pm

Selection of Organic Greens, leaf's & Sprouts
Ancient Grains, Select Vegetables and Condiments
House Dressings, Vinegars and Olive Oils
Selection of Local and Imported Cheeses
Smoked and Air-dried Meats, Pickles & Olives
Smoked Salmon Board
Chilled Seafood on Ice

Seasonal Fresh Fruit Display, Platters, Berries
House made Granola, Yogurt, Cereals
Chilled Milk, Chilled Juices
Selection of Breakfast breads, banana, pumpkin, poppyseed
Croissants, Danish, Cinnamon rolls
Toaster Station, butter Jams and preserves

Traditional Eggs Benedict
Smoked Bacon & Maple Sausages
Breakfast Burritos, Salsa & Sour Cream

Tomato Gin Soup
Selection of home-made Breads and Rolls

Carved Honey Mustard Baked Ham
Beef Stroganoff, Buttered Noodles
Chicken Parmesan, Tomato Coulis
Coconut Curry Shrimp, Basmati Rice
Select Grilled Vegetables
Roasted Herb Potatoes

Kids Corner

Baked Macaroni & Cheese
Chicken Fingers & Fries, Plum Sauce

Selection of Cakes, Pies & Pastries
Assorted Sheet Cakes, Chocolate Mousse, English Trifles
Fresh Fruit Tarts

\$28/Adult

\$15/Children 6 - 15yrs

5yrs and under, complimentary