



SUNDAY BRUNCH

SMALL PLATES

Croissant Plate *2pcs* **\$8**
Whipped butter, local jam

Coconut Vanilla Yogurt Parfait **\$10**
House made granola, Quebec maple syrup,
fresh berries, charred pineapple, caramel

Fruit Plate **\$10**
Estate honey whipped ricotta

Vegan Quinoa & Chick Pea Salad **\$15**
Quinoa & chick pea rosti, baby spring
lettuce, spicy fried chick pea, heirloom
cherry tomato, pomegranate, vegan cilantro
lime dressing

Crab Omelette **\$14**
Chipotle aioli, petite salad

Eggs Benedict **\$18**
Soft boiled poached eggs, peameal bacon,
baby arugula, whipped hollandaise, smoked
paprika dust

Miso Smashed Avocado **\$18**
Soft boiled poached eggs, baby arugula,
whipped feta, chimichurri, pomegranate
pearls, heirloom tomato, crushed almond

Tiramisu French Toast **\$12**
Rufino coffee soaked brioche bread,
mascarpone crème, cocoa powder, amaretto,
whipped Chantilly

Crispy Bacon **\$10**
Estate maple syrup

Rosemary Potatoes **\$8**
Cast iron pan roasted fingerling potatoes

Grilled Bratwurst Sausage *2pcs* **\$14**
100km farm speciality Sausage, Calabrian
chili aioli

Brunch Tower *serves 2* **\$68**
Oysters (2pc), antipasto di mare, petite
croissants, strawberry preserves, whipped
butter, tiramisu French toast, coconut vanilla
parfait, fresh cut fruit & fresh berries, cream
cheese bagel, eggs benedict, grilled tomato,
maple bacon, rosemary potatoes, bratwurst
sausage

BRUNCH COCKTAILS

Estate Caesar **\$15**

Mimosa **\$13**