



# SUNDAY BRUNCH

## SMALL PLATES

**Croissant Plate** 2pcs **\$9**  
Whipped butter, local jam

**Apple Pie Yogurt Parfait** **\$10**  
House made granola, cinnamon spiced  
baked apples, crushed graham cracker

**Fruit Plate** **\$12**  
Estate honey whipped ricotta

**Nutella Waffle** **\$12**  
Nutella spread, sweet banana, maple syrup

**BLT Egg Benedict** **\$18**  
Ontario bacon, baby arugula, roma tomato,  
hollandaise, english muffin

**Breakfast Steak & Fried Egg** **\$22**  
Caramelised onions, baby arugula, garlic  
butter, sourdough bread, petite salad

**Truffle Omelette** **\$15**  
Roasted wild mushrooms, thyme, white  
truffle oil, petite salad

**Crispy Bacon** **\$11**  
Quebec maple syrup

**Breakfast Potatoes** **\$8**  
Crispy fried potatoes, sea salt and herbs,  
confit garlic aioli

**Grilled Bratwurst Sausage** **\$14**  
Farm speciality Sausage, lemon dijon aioli

**Brunch Tower** serves 2 **\$71**  
Oysters (2pc), antipasto di mare, apple  
pie yogurt parfait, cheeses & honey, petite  
croissants & preserves, Nutella waffle, bagel  
with cream cheese, BLT eggs benedict, bacon,  
breakfast potatoes, bratwurst sausage, fruits

## BRUNCH COCKTAILS

**Estate Caesar** **\$15**

**Mimosa** **\$13**