



# B r u n c h

## Starters

**Fresh Daily Soup \$9**

**Chilled Cauliflower Vichysoise**  
piquillo peppers and kalmata olives \$14

**'Soiled Reputation' Organic Green Salad**  
caramelized pears, stilton cheese with honey banyuls vinaigrette  
\$13

**Caesar Dressed Baby Romaine Salad**  
with double smoked bacon lardons, brioche croutons and shaved  
'Monforte' toscano cheese \$13

**Smoked Lyndon Trout** with marinated beets,  
hard cooked egg, cucumber, mint, watercress,  
and horseradish crème fraiche \$17

## Mains

**Eggs Benedict**, shaved Serrano ham, watercress with brown  
butter hollandaise on buttermilk scone \$18

**Bacon, Leek and Gruyere Cheese Quiche**  
'Soiled Reputation' organic greens with herb vinaigrette \$16

**Ploughmans Plate**, pate, artisan cheese, house preserves.  
salami and rustic bread \$16

**Steak & Eggs** 8oz Grilled Ribeye, pached egg, tomato salad  
with balsamic vinegar and olive oil \$25

**Pan Seared Salmon Niçoise**, French beans, olives,  
fingerling potatoes, hard cooked egg and watercress with dried  
tomatoes and sweet garlic emulsion \$25

**P.E.I. Mussels** with fennel, saffron and white wine cream broth  
\$15

**Yukon Gold Gnocchi** hand made gnocchi, grilled summer  
vegetables, shaved 'Monforte' toscano cheese, arugula pesto  
and pine nuts \$18



## Desserts

### **Pavlova**

fluffy meringue, vanilla yogurt cream, passion fruit curd and seasonal fresh fruit

### **Ginger Spiced Carrot Cake**

almond mascarpone ice cream with orange and carrot puree

### **Chocolate Concord Cake**

chocolate mousse and cocoa meringue with melted crème anglaise

### **Dark Chocolate Terrine**

raspberry and beet coulis with rose water cream

### **Apple Tarte Tatin**

parmesan ice cream, candied lavender and walnuts

### **Banana Split Parfait**

banana ice cream, candied pineapple with chocolate syrup and honey roasted peanuts

\$11

## CHEESE

### SELECTION OF DOMESTIC & IMPORTED CHEESE

Served with appropriate accompaniments

3 one ounce selections \$18

Additional one ounce selections \$6

### BRIE DE MEAUX

Cow's Milk, France, Soft, Unpasteurized

### BRILLAT SAVARIN AFFINE

Cow's Milk, Normandy, France, Soft, Unpasteurized

### PARADISO

Sheep Milk, Ontario, Canada, Semi-Soft, washed rind, Pasteurized

### STILTON

Cow's Milk, England, Semi-Soft, Unpasteurized

### BLUE ERMITE

Cow's Milk, Quebec, Canada, Semi-Firm, Blue Veined, Pasteurized

### SILO 4 YEAR OLD CHEDDAR

Cow's Milk, Québec, Canada, Firm, Unpasteurized

### TOMME

Goat's Milk, Ontario, Canada, Firm, Pasteurized

### MANCHEGO

Sheep's Milk, Spain, Firm, Unpasteurized