



EASTER BRUNCH BUFFET

SUNDAY, APRIL 9TH | \$89 PER PERSON

THE CONTINENTAL

YOGURT & GRANOLA | ASSORTED FRENCH BAKED PASTRIES
HOUSE-MADE CHEDDAR PASTRIES | ARTISANAL BREADS WITH FRUIT PRESERVES
JELLIES & JAMS



THE BRUNCH NECESSITIES

CLASSIC, SMOKED & FLORENTINE EGGS BENNY BAR
CHEDDAR CHEESE & CHIVES SCRAMBLED EGGS | CRUSTLESS MUSHROOM
TRUFFLE & GOAT CHEESE QUICHE | LEIGE WAFFLES WITH FRUIT COMPOTE &
CHANTILLY CREAM



THE BUTCHER

COUNTRY BREAKFAST SAUSAGE | BACON | MUSTARD & BROWN SUGAR GLAZED HAM
SLOW ROASTED PRIME RIB | CRISPY CHICKEN TENDERS



THE ACCOMPANIMENTS

LEMON CHILLI SALTED BREAKFAST POTATOES | HERB MARINATED & ROASTED TOMATOES
FORNO BAKED MAC & CHEESE | ROASTED ROOT VEGETABLES | CRISPY BRUSSEL SPROUTS



THE SALAD BAR

TUSCAN KALE CAESAR WITH GARLIC BREAD CRUMBS | GREEK SALAD WITH OKANAGAN GOAT FETA
OREGANO & RED WINE VINAIGRETTE TROTTOLE | PASTA SALAD WITH PESTO
ARTICHOKES & SUN DRIED TOMATOES | CHICKEN COBB SALAD



CHEESE & CHARCUTERIE

ASSORTED OYAMA SAUSAGE | CURED MEATS & PATES | SMOKED CURED FISH
RILLETES & PRAWN COCKTAIL | LOCAL & IMPORTED CHEESES | FRUITS & NUTS
CRACKERS | CROSTINI



SWEETS & TREATS

CHEF'S SELECTION OF HOUSE-MADE DESSERTS



DOCKSIDE
RESTAURANT

MENU IS SUBJECT TO CHANGE