

\$109 PER PERSON | \$55 CHILDREN AGES 6 - 10
COMPLIMENTARY FOR CHILDREN 5 & UNDER

## THE CONTINENTAL

ORGANIC VANILLA YOGURT & MAPLE-NUT GRANOLA
BUTTER CROISSANTS, CINNAMON SWIRLS & CARAMEL
HOUSE-MADE CHEDDAR BISCUITS | ARTISANAL BREADS WITH FRUIT PRESERVES JELLIES & JAMS

## THE BRUNCH NECESSITIES

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

## THE BUTCHER

COUNTRY BREAKFAST SAUSAGE | DOUBLE SMOKED BACON
MUSTARD & BROWN SUGAR GLAZED HAM
PORCINI-RUBBED SLOW ROASTED PRIME RIB | CRISPY CHICKEN TENDERS

# THE ACCOMPANIMENTS

LEMON CHILLI SALTED BREAKFAST POTATOES | HERB MARINATED & ROASTED TOMATOES FORNO BAKED MAC & CHEESE | GREEN BEANS & CONFIT GARLIC BUTTER ROASTED CARROTS & HARISSA HONEY

#### 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
D.I.Y. COBB SALAD

# CHEESE & CHARCUTERIE

ASSORTED OYAMA SAUSAGE, CURED MEATS & PATES
SMOKED & CURED FISH, RILLETTES & PRAWN COCKTAIL
LOCAL & IMPORTED CHEESES WITH FRUITS & NUTS, CRACKERS & CROSTINI

## SWEETS & TREATS

A SELECTION OF HOUSE-MADE DESSERTS
D.I.Y. SUNDAE BAR

# DOCKSIDE

RESTAURANT

MENU IS SUBJECT TO CHANGE