

# BRUNCH

## mains

### 2 EGG BREAKFAST

2 eggs any style, bacon or sausage, breakfast potatoes, choice of toast **\$15**

### OMELETTE

Rosemary ham, white cheddar, oven dried tomato, arugula, breakfast potato, choice of toast **\$16**

### PEAR & APPLE BREAD PUDDING

Macerated berries, whisky caramel, cream **\$15**

### CRISPY CHICKEN SANDWICH

House breaded chicken, coleslaw, tomato, pickled onion, avocado cream, chipotle aioli, focaccia bun, house cut fries **\$19**

### MONTE CRISTO SANDWICH

Smoked turkey breast, shoulder ham, swiss cheese, grainy mustard, house cut fries **\$19**

### BREAKFAST PIZZA

Bacon, potato, yam, sour cream, leek, egg, served with hollandaise and hot sauce **\$19**

### BRUNCH BURGER

7oz beef burger, fried egg, cheddar, shredded potato, Dijon aioli, butterleaf, red onion, thick cut toast, house cut fries **\$19**

Add 2 strips of bacon **\$2**

Substitute gluten friendly bun **\$3**

### PRAWN CARBONARA

Black tagliatelle, bacon, cream, Grana Padano, breaded egg, fresh herbs **Starter \$21 / Main \$29**

### FORNO ROASTED VEGETARIAN SANDWICH

Olive tapenade, roasted peppers & onions, arugula, raclette cheese, house cut fries **\$18**

Add 2 strips of bacon or sliced ham or prosciutto **\$2**

### VEGAN FARRO BOWL

BC mushrooms, tofu, kale, chickpea, tomato jam, pumpkin seeds **\$26**

### STEAK & EGGS

6oz striploin, 2 fried eggs, focaccia, caramelized onions, arugula tomato salad, house cut fries **\$26**

## GET STARTED

### RUSTIC TOMATO SOUP

Lemon herb quark cheese, parmesan cracker **\$10**

### SPICED SQUASH & RED LENTIL SOUP

Lemon herb yogurt and sesame seeds **\$10**

### CAESAR SALAD

Chopped romaine, double smoked bacon, Grana Padano Parmesan, fried capers, herb croutons, roasted garlic dressing **\$15**

### ROASTED CARROT & BEET SALAD

Kale, arugula, quinoa, cashews, sunflower seeds, radish, cashew poppy seed dressing **\$15**

## SKILLETS

### SPANISH SKILLET

2 fried eggs, crispy yams, chorizo crumble, manchego cheese, avocado, roasted peppers, green onion **\$17**

### CLASSIC SKILLET

2 fried eggs, sausage, bacon, cheddar, potatoes, tomato, onion, hollandaise **\$17**

### MEDITERRANEAN SKILLET

2 fried eggs, roasted mushrooms, kalamata olives, goat feta, grilled artichoke, tomato, onion, wilted greens **\$18**

## BENNIES

### CLASSIC

Poached egg, English muffin, rosemary ham, hollandaise, fingerling potato **\$9/ea**

### TOMATO ARUGULA

Poached egg, English muffin, beefsteak tomato, arugula, choron sauce, fingerling potato **\$8/ea**

### SMOKED SALMON

Poached egg, cheese biscuit, smoked salmon, avocado, hollandaise, fingerling potato **\$10/ea**

 Vegetarian  Vegan  Prepared without gluten\*

  Menu items that can be modified

**PLEASE NOTIFY YOUR SERVER OF ANY ALLERGIES OR INTOLERANCES.**

\*Please be aware that during the in-house preparation of our menu items, there may be cross-contamination with ingredients containing gluten.

# SMACK DAB BRUNCH

## brunch cocktails

### KIND OF A BIG DILL

Dill infused Beefeater Gin, Sambal Oelek, worcestershire, Clamato \$11

### BEEZAR

Lager, vodka, clamato, worcestershire, tobasco, bacon salt rim, chorizo \$10

### RISING SUN

Suntori Whisky Toki, sake, Clamato, soya sauce, Sambal Oelek, wasabi soya, Togarashi rim \$12

### CAESAR

Traditional \$9

### CRAFT MOSA

Lager, sparkling wine, Absolut Mandarin vodka, triple sec, orange juice \$11

### RAZZMATAZZ MOSA

Cider, sparkling wine, Absolut Raspberri vodka, triple sec, orange juice \$11

### MIMOSA

Traditional \$9

### POM SPRINGS

Sparkling wine, vodka, Pama, pomegranate juice \$11

### FRENCH 45

Gin, Crème de Cassis, sparkling wine, absinthe rinse \$11

### APPLES TO APPLES

Apple peel infused Rebel Vodka, Quail's Gate riesling, cardamom, cinnamon syrup, lime juice \$12

### ESPRESS YOURSELF

Vodka, Baileys, espresso, chocolate milk, vanilla syrup, frozen \$12

### JUST BEET IT

Tequila, Triple Sec, beet syrup, orange juice, lemon juice \$10

### KOCHA MULE

Vodka, MotherLove Ginger Kombucha, mint leaves, lime juice \$14

### RED WINE SANGRIA

Red wine, St. Remy VSOP Brandy, citrus juices, mixed fruit, spices \$9

## SPECIALTY

### BAILEYS COFFEE

1.5oz | \$10

### HAZELNUT ESPRESSO STOUT

Tin Whistle Brewing Co.  
650ml | \$11

Or served warm with  
vanilla \$12

### SUPER JUICE

Fresh made daily \$8

### MOTHERLOVE KOMBUCHA

Just Ginger or Seasonal  
Selection \$9

### APPLE SODA

Farming Karma Fruit Co. \$4

## COFFEE, TEA, JUICE

### Cappuccino

\$5

### Latte

\$5

### Espresso

\$4

### Coffee or Tea

\$4

### Selection of Fruit Juices

\$4