WEEKEND BRUNCH BUFFET

TO START
Rustic artisanal bread
Cereals
Fresh pastries
Juices & smoothies
Whole fruits
Carved fruits

COLD OFFERINGS
Coconut Chia Seed Pudding
orchard fruits | berries | toasted coconut flakes | maple syrup
Seafood
hot smoked salmon | sockeye candied salmon | smoked salmon | salmon gravlax | cold prawns
Salads
heirloom tomato bruschetta salad | “sea”sar salad | notch8 greens
Artisanal Cheese and Charcuterie

HOT OFFERINGS
Farm Fresh Scrambled Eggs
Double Smoked Maple Bacon
Chicken & Apple Sausage
Pork Bangers
Spice Tossed Fried Nugget Potatoes

Porchetta Hash
capsicum | onion bourbon bbq sauce
Canadian Bacon Benedict
poached egg | hollandaise
Crepes
poached apple compote
French toasts & Waffles
maple syrup | whipped cream | berry jam
Wild Salmon Frittata
sweet peppers | asparagus | cipollini onions
Fried Cauliflower, Kale & Brussel Sprouts
chili flakes | parmesan | lemon

CARVING STATION
Classic Prime Rib | Feature Rotisserie
yorkshire pudding | au jus | gravy | chimichurri | mustards
EGG & BLINI STATION

From The Land
selection of poached or sous vide eggs
free-range british columbia chicken eggs

From the Sea
tROUT CAVIAR | IKURA | MASAGO | LUMPFISH CAVIAR

The Toast
tuscan loaves | brioche | artisan sour dough | blini | multigrain

The Spreads
smashed avocado | tomato bruschetta | herb garlic neufchatel cream cheese

The Toppings
smoked salmon bacon | crab | shrimp | prosciutto | chorizo

The Garnishes
scallion | pickled red onion | roasted veg medly

The Sauces
hollandaise | sour cream | motoyaki sauce

THE FINISH
strawberry cake | pumpkin bundt cake | crème brulee | pecan pie
sticky toffee pudding | blueberry crumble | omg cake | cheesecake

CAESAR BAR

Ketel One Vodka
Clamato
Walter Caesar Mix
Notch 8 Caesar Mix

The Veg
celery
pickled beans
picked asparagus
marinated olives
pepperoncinis
housemade pickles
jalapenos
mozzarella cheese
aged cheddar

The Meat
bacon strip
candied salmon
chorizo
cold smoked prawns
pepperoni