



# Mother's Day Menu

Adults \$99 pp | Children under 12 \$45 pp\*

## SPARKLING SERVICE

Bottomless Mimosa (90 min) | \$55

Moët & Chandon Champagne | \$85  
(90 min)

## APPETISERS

Bread & Pastry Display (V)  
Selection of Danishes & Croissants,  
Whipped Butter, & Strawberry Jam

## SALADS

Mixed Green Salad (V)  
House Made Pickles, Cherry Tomato,  
Cucumber, Shaved Onion, Roasted  
Artichokes, Toasted Spiced Chickpeas,  
Sun Dried Tomatoes, Feta Cheese  
Balsamic Dressing, Sherry Vinaigrette

Heirloom Beet Salad (V, DF)  
Arugula, Orange, Candied Walnuts,  
Honey Lemon Dressing

Green Goddess Salad (V, GS)  
Cucumber, Cabbage, Avocado,  
Broccoli, Pepitas

Artisanal  
Charcuterie & Cheese Selection:  
International Cheeses & Cured Meats,  
Dried Fruit, Nuts, Pickles, Passion Field  
Honey, Grissini Sticks, Sourdough Toast

## EGG STATION

Made-to-Order Omelettes,  
Scrambled or Fried Eggs

Fillings:  
Cheddar Cheese, Kale, Tomato,  
Mushrooms, Peppers, Onions, Spinach  
Applewood Bacon (GS)  
Pork Sausage (GS)

## LIGHT BITES

Smoke Brisket Grilled Cheese  
White Cheddar, Provolone,  
BBQ Sauce, Shredded Cabbage,  
Mustard Aioli

Hot-Smoked Salmon Wrap  
Arugula, Red Onion, Cream Cheese,  
Capers

Honey Ham & Swiss Cheese  
Wrap  
Baby Arugula, Maple Mustard,  
House Pickles

Tempura Vegetables (V+)  
Sichuan Peppercorn Sauce,  
Ginger Soy Dressing

## FROM THE SEA

Seafood Platter (GS)  
Crab Claws, Shrimp Cocktail,  
Half-Shell Oysters, Assorted Sushi,  
Wasabi, Soy Sauce, Wakame Salad,  
Cocktail Sauce, Cantaloupe Mignonette

## CARVING STATION

Roasted Striploin (GS)  
Yorkshire Pudding, Red wine Jus

## HOT BUFFET

Fried Local Catch  
Creamy Tartar Sauce, Lemon Wedge

Honey Mustard Roast  
Chicken (GS)

Garden Spring  
Vegetables (GS, V)

Creamy Scalloped  
Potatoes (GS, V)

Saffron Rice (V+)

## KIDS BUFFET

Cheese & Pepperoni Pizza

Buttermilk Pancakes with  
Maple Syrup (V)

Chicken Tenders with  
BBQ Sauce

Seasoned Wedges

## DESSERTS

Warm Skillet  
Cinnamon Buns (V)

Strawberry & White Chocolate  
Blondie (V)

Pistachio & Chocolate  
Coffee Cake (V)

Seasonal Fruit Skewers  
with Mango Yogurt (GS, V)

Lemon Curd  
Mascarpone Tarts (V)

Blueberry & Lemon  
Cheesecake (V)

Chocolate & Caramel  
Pot de Crème (V)

\*A 17% discretionary gratuity is added to every bill