

breakfast selection

eggs

TRADITIONAL BENEDICT

poached eggs, peameal, hollandaise, celery root and potato hash browns

VEGETABLE BENEDICT **V** **GF**

poached eggs, oven dried tomato, kale, spinach, shallots, hollandaise, celery root and potato hash browns

BRAISED BEEF HASH **GF**

poached eggs, pan fried hash browns with braised beef, red onions, peppers, black beans, arugula and spicy hollandaise

STE. ANNE'S OMELET (egg white available) **GF**

two eggs, peameal, mushrooms, shallots, aged cheddar, celery root and potato hash browns served with your choice of toast

VEGETARIAN FRITTATA (egg white available) **V** **GF**

two eggs, peppers, shallots, mushrooms, spinach, aged cheddar, celery root and potato hash browns served with your choice of toast

“Globally inspired and locally created”

A process that begins with premium ingredients, sourcing the best of what is available locally and seasonally, and then focusing on flavour

sweet & spa inspired

BLUEBERRY PANCAKES **GF**

almond milk batter, candied pecan, maple butter with your choice of peameal, smoked bacon or beef chorizo sausage

QUINOA BOWL **V** **GF** **DF**

blueberry compote, almond milk, hemp hearts and fresh mixed berries with a side of apple syrup

YOGHURT & GRANOLA PARFAIT **V** **GF**

house made granola, ste. anne's yoghurt and seasonal fruit

COLD SMOKE SALMON BAGEL

multigrain bagel, cream cheese, smoked salmon and arugula

DAILY MUFFIN **V** **GF**

whipped butter

classic breakfast

TWO EGGS PLUS...

two eggs (any style), pan fried hash browns, fruit cup and a choice of peameal, smoked bacon or beef chorizo sausage

add your choice of toast to any selection:
in-house almond bread, rye bread,
or ste. anne's 12 grain bread

V vegetarian **GF** gluten free **DF** dairy free