

SAMPLE BREAKFAST MENU

BREAKFAST BURRITO

Mexican-style breakfast, eggs, avocado, cheese, bacon, and salsa packaged in a carefully folded burrito served with a crunchy slaw

EGGS BENEDICT

Two poached eggs on Canadian bacon or lobster, topped with hollandaise sauce, served on a toasted English muffin

CREPES À LA CARTE (V)

Delicious, sweet/savory crepes with a selection of toppings from berries & Nutella to bacon & cheese

HUMMUS TOASTIE (V)

Hummus, arugula, avocado, roasted cherry tomatoes, feta, poached egg & toasted village bread

MIXED BERRY SMOOTHIE BOWL (V/GF)

Frozen mixed berry smoothie, topped with nuts, seeds & berries

BAKED EGG CUPS (V)

Baked egg cups topped with whipped feta cheese & sprinkled with salted chives

FRENCH TOAST

Classic French toast on a cibatta slice with honey, crispy bacon & a smear of cream cheese



SAMPLE LUNCH MENU

SEARED TUNA SALAD

Seared tuna steak on top of iceberg lettuce, kalamata olives, feta, cucumber, pickled onions and pepperoncino. drizzled in a Greek vinaigrette

THREE AMIGOS TACOS

A trio of grilled sticky chicken, blackened local fish and seared steak tacos with Pico de Gallo, avocado, pickled onion, cilantro and an array of paired sauces with corn chips and queso on the side

CHICKEN WINGS

Crispy chicken wings tossed in a rich homemade buffalo sauce, with a fresh carrot and celery salad

GYROS (V)

Greek Gyros with chicken/lamb or veg option with hummus, tzatziki, tomato, onion, cucumber and kalamata olives

POKE BOWL

Sushi rice, salmon/tuna, cucumber, edamame beans, dressed with spicy mayo & sweet teriyaki sauce

BANGIN SHRIMP SALAD

Blackened shrimp tossed in homemade bang bang sauce, iceberg lettuce, spinach and croutons, dressed with homemade caesar dressing

CHICKEN BRIE AND CRANBERRY BURGER

Grilled chicken with cranberry glaze and brie placed between two fresh, homemade buns with a side of chunky potato wedges



SAMPLE DINNER MENU

SURF & TURF

Fillet Mignon & a lobster tail with whipped sweet potato puree, roasted asparagus and a red wine Jus

SEARED SCALLOPS

Giant pan-seared scallops in parsley, shallot, and pine nut compound butter on top of nutmeg/cauliflower rice

STUFFED PORTOBELLO BURGER (V/GF)

Quinoa and vegetable stuffed portobello mushroom between two brioche buns, drizzled with a citrus vinaigrette

PROSCUITTO AND PEACH FLATBREAD

A crispy flatbread with proscuitto arugula and caramelized peach, drizzled with a white balsamic vinaigrette

FISH & CHIPS

Pistachio-encrusted Mahi Mahi is served with crispy sweet potato fries accompanied by sauteed broccoli and a citrus salad

SPICY RAMEN

Ramen noodles dressed in a spicy broth, accompanied by blackened shrimp, a soft-boiled egg, kimchi, chives and crunchy onion flakes

SUMMER SPINACH SALAD WITH GOAT CHEESE (V/GF)

Baby spinach, strawberries, and purple basil served with warm goat cheese sphere encrusted in a toasted almond dust, plum tomatoes, golden apple, dried cranberries and candied pecans. Finished in a pear vinegar & Greek yoghurt dressing



SAMPLE DESSERT MENU

PEPPERMINT CRISP TART

Individual dessert tumblers with layers of peppermint cream/caramel and biscuit topped with peppermint chocolate flakes

DECONSTRUCTED OREO CHEESECAKE

Oreo crumble with a delicate serving of cheesecake

NUTELLA ICE CREAM

Decadent homemade Nutella ice cream with chocolate wafers

STRAWBERRIES & MERINGUE PARFAIT

Strawberries & mixed berries on top of whipped cream delicately placed on homemade swoops of meringue

LOADED BAILEYS MILKSHAKE

Homemade Baileys, double thick milkshake with a chocolate straw

APPLE COBBLER

Warm, baked apples topped with a heart-warming brown sugar pie crust. Served with vanilla ice cream

AVOCADO CHOCOLATE MOUSSE

The best vegan chocolate mousse you have ever tasted. Smooth chocolate mousse made with rich dark Lindt chocolate and local creamy avocado topped with lightly sweetened whipped cream

