

# Delights

## Brunch Menu



Mother's Day - May 12th, 2024 - 9am till 1pm

**Mango Vanilla Farina \$6** *Pair with Mimosa*

fresh mango, steeped vanilla bean, edible flowers and macadamia florentine.

**Spring Shakshouka \$15** *Pair with Buckshack Lemonade*

spinach, brussels, zucchini, cilantro, goat cheese, farm egg, naan

**Korean Short Ribs \$16** *Pair with Haymaker Sauvignon Blanc*

free range marinated Hereford beef, rice, sesame cabbage salad, pickled vegetable medley

**Oscar Quiche \$15** *Pair with The Pale Rose*

farm egg custard, fresh crab, asparagus, hollandaise and fresh fruit side

**Best Chicken Salad Around \$16.50** *Pair with Twenty Acres Chardonnay*

house made croissant, side of pita chips and fresh fruit

**Dutch Baby \$14** *Pair with Petite Petit or Strawberry Cardamom Smoothie*

bubbled egg batter, fresh berries, whip cream, pomegranate honey



Our pastry chef Jill, is pleased to present a selection of intricate, plated desserts:

- Princess Torte with Champagne Whip Cream
- St. Honore Pastry
- + More

Sides:

Toast and house jam \$3

Fresh fruit cup \$4

Brie & croissant \$8

Hummus & Focaccia \$8