



## **chasters' brunch**

**\$21.95 - 2 course or \$29.95 - 3 course**

### **fresh fruit plate**

selection of seasonal fresh cut fruit- watermelon, pineapple, honeydew, cantaloupe, kiwi, red and green grapes, fresh strawberries etc, and other available fresh fruit, topped with a sweet mascarpone cream



### **chasters eggs benedict creations**

served with two poached organic free run eggs, on homemade grilled focaccia, yukon gold home roasted potatoes, tomato compote & garnish

- **classique** - stacked back bacon & hollandaise
- **west coast** - smoked salmon, shrimp & dill hollandaise
- **chasters** - goat cheese, basil, roasted red pepper & basil hollandaise
- **oscar** -grilled beef tenderloin medallions, crab, asparagus & béarnaise **(+\$10.00)**

### **dutch apple cinnamon french toast**

caramel butter seared apples, mascarpone icing, candied pecans

### **stuffed three-egg omelette**

portobello mushroom, asparagus & brie cheese, home roasted potatoes, grilled focaccia

### **provincial crepe**

chicken, mushroom, tarragon cream, home roasted potatoes

### **nut crusted goat cheese salad**

organic greens, cinnamon raisin toast, poached apricots & nut crust

### **quiche style egg tart**

- prepared fresh to order

*all mains individually \$17.95*



### **dessert (\$11.00)**

a selection from our dessert menu

### ***additions:.....***

### **freshly brewed frog friendly coffee - organic teas \$3.55**

marrakesh mint, chamomile citrus, - organic; bombay chai, earl grey, english breakfast, tropical green tea

### **freshly squeezed orange juice \$4.95**

regular; apple, cranberry, clamato - \$2.95

### **chasters mimosa \$9.95**

fresh squeezed orange juice, champagne bubbles & peach schnapps

### **chasters coffee \$8.95**

sambucca, baileys and fresh brew, rim

### **chasters caesar \$6.95**

vodka, clamato, spices, lime, rim



**BONNIEBROOK LODGE**  
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