

THE VIEW RESTAURANT: BRUNCH MENU

ROASTED BEET SALAD (GF) 13

Red and gold beets, arugula, gorgonzola cheese, pistachio & Pomegranate pearls tossed in a lemon spiced infused oil

CAESAR SALAD (*GF) 12

Romaine hearts, crispy bacon, seasoned croutons & parmesan cheese

TRIPLE BOGEY BREAKFAST BOWL (DF) 15

Quinoa and barley topped with roasted squash, peas, corn, tempura green beans & pickled beets served with a fried egg

Add protein to your salad Chicken 5 Prawns 10 Tofu 5

STUFFED FRENCH TOAST 13

Two fat slices of French bread stuffed with strawberry cheese cake filling & topped with maple strawberry compote

GREEK STYLE YOGURT PARFAIT (GF) 10

Greek yogurt layered with local honey, strawberries and toasted hazelnuts

SURF & TURF POUTINE 17

Roast beef and tiger prawns topped with red pepper, provolone cheese & beef gravy

ALL ITEMS BELOW SERVED WITH CHOICE OF PAN-FRIED POTATOE, FRIES, SOUP OR SALAD

BENNY THE CLASSIC 13

Two poached eggs, smoked ham and hollandaise served on an english muffin.

SMOKED SALMON ROSTI (GF) 15

Two poached eggs, smoked salmon, arugula, pickled red onion, popcorn capers & hollandaise sauce served on a crispy potato fritter

EGGS FLORENTINE 14

Two poached eggs, spinach, sliced tomato and hollandaise served on an english muffin

HAM & BRIE PANINI 13

Sliced smoked ham, brie cheese, roasted apples, spinach and honey dijon

CHICKEN PESTO PANINI 13

Grilled chicken breast, arugula, gruyere cheese, red onion, tomato & basil pesto

TURKEY POT PIE 16

Comfort food at its finest! Topped with gravy & your choice of side

DESSERT & DRINKS

EGG NOG CRÈME BRULEE (GF) 10

Egg nog and dark rum custard with flambéed sugar on top!

STICKY DATE PUDDING 10

Made in house, topped with homemade caramel sauce and whipped cream

MIMOSA 6

Orange juice and bubbly served in a champagne flute.

Add a shot of Taynton Bay Orange & Turmeric liquor for \$2