



Enoteca Easter Brunch 2021

served 8am - 2pm

available a la carte or three courses including bottomless mimosas \$40

starters

avocado toast

marinated tomatoes, 7 minute egg, toasted goat cheese, pickled onion, mint 11

smoked salmon

sliced tomato, red onion, capers, cream cheese, toasted bagel 12

breakfast flatbread

pacetta, leeks, sausage, mozzarella, fried egg 12

tropical fruit parfait

vanilla coconut custard, granola, mango, papaya, kiwi, passionfruit coulis 11

candied beets and baby spinach

asian pear, feta, dried cherries, maple balsamic vinaigrette 11

entrees

applewood smoked ham

spiced apple and yukon potato au gratin, glazed baby carrots 22

eggs benedict

poached egg, smoked ham, meyer lemon hollandaise 16

sub smoked salmon 2 add spinach, tomato, and avocado 3

vintner's breakfast

three eggs any style, applewood smoked bacon or chicken apple sausage, seasoned potatoes 15

build your own omelet

three eggs and you choose: applewood smoked bacon, chicken apple sausage, bell pepper, onion, tomato, spinach, mushroom, jalapeno, avocado, cheddar, gruyere cheese 16

brioche french toast

strawberry rhubarb compote, vanilla mascarpone, applewood smoked bacon or chicken apple sausage links 16

cider brined turkey club

spicy candied bacon, baby arugula, tomato, gruyere cheese, herb aioli, country wheat, seasoned fries 17

dessert

strawberry cheese cake

strawberry rhubarb compote 9

callebaut chocolate cake

salted caramel, fresh berries 9