

Mother's Day

BRUNCH

SUNDAY, MAY 13 | 11:00AM – 2:00PM

TO BEGIN

CHICKEN VELOUTÉ EN CROUTE

Cremini, Celery, Carrot, Leaks, Potatoes

HOUSE MADE GRANOLA (V)

Local Honey, Harvest Berries, Vanilla Yogurt

AVOCADO & HAND PEELED SHRIMP (G)

Marie-Rose Sauce, Hannah Brook Farm Leaves

HARVEST PEA SALAD (V) (G)

Radish, Pickled Rhubarb, Crispy Shallot, Cashew Butter, Grapefruit Mint Vinaigrette

MAPLE CURED B.C. SALMON (G)

Compressed Fennel, Cucumber, Peruvian Cherry Peppers, Parsley Caper Condiment

GREEN PEPPERCORN COUNTRY STYLE PATE

Preserved Vegetables, Sourdough Crostini, Sour Cherry Gel

MAIN COURSE

SPINACH AND GOAT CHEESE QUICHE (V)

Confit Campari Tomato, Fennel Rocket Salad

BACCHUS TUNA NICOISE SALAD (G)

Tomato, Olives, Quail Eggs, Tender Kale, Endives, Saffron Aioli

SMOKED SALMON EGGS BENEDICT

Toasted English Muffin, Hash, Hollandaise, Salmon Caviar

BRIOCHE FRENCH TOAST

Crispy Bacon, Chicken Sausage, Blueberry Compote

GENTLY POACHED HALIBUT (G)

Granny Smith Slaw, Pickled Rhubarb, Coconut Basil Vinaigrette

CRISPY DUCK CONFIT, POACHED EGG (G)

White Bean Cassoulet, Charred Eggplant Purée

BEEF STRIPLOIN ROAST (G)

Whipped Garlic Potatoes, Asparagus, 12 Hour Roasted Onion, Natural Jus

TO FINISH

BAILEYS CRÈME BRÛLÉE (V)

Allumettes Glaces

STRAWBERRY CHEESE CAKE (V)

Crisp Meringue, Port Macerated Berry Compote

PINA COLADA BAR (V)

Coconut Chiffon, Passion Fruit, Mango Cream, Spiced Pineapple

CHOCOLATE TART (V)

Chocolate Sauce, Mint Ice cream

Caffè Umbria Artisanal Coffee & Selection of Tealeaves Tea

WEDGEWOOD

HOTEL & SPA



Executive Chef Montgomery Lau

THREE COURSE BRUNCH \$70 | \$40 Children 12 and Under

RESERVE NOW

CONTACT THE WEDGEWOOD 604 689 7777 OR RESERVE ON-LINE [OPENTABLE.COM](https://www.opentable.com)