

B R U N C H A T B A C C H U S

SPARKLERS TO START

Kir or Apricot Royale	\$11.50
Bacchus Bubbly <i>Veuve de Vernay & Orange Juice</i>	\$11.50
Bellini Bacchus <i>white Peach Nectar, Cassis & Veuve de Vernay</i>	\$11.50

FRUIT SMOOTHIES

Passione <i>a blend of bananas, pineapple juice, fresh orange juice</i>	\$8.00
Strawberry Smoothie – Drink your Breakfast! <i>strawberries, yogurt and banana blended into a healthy alternative</i>	\$8.00

FROM THE BACCHUS KITCHEN

Fresh Fruit and Berries <i>stirred yogurt, honey roasted house granola</i>	\$9.00
Traditional Iceberg Wedge Salad <i>blue cheese dressing, crisp bacon, fine croutons</i>	\$10.00
Classic Vegetable Minestrone Soup <i>Kalamata olive and padano palmier</i>	\$10.50
Roasted Beets and Farm House Chèvre <i>seasonal leaves, green apple, walnut and cider dressing</i>	\$12.00
Avocado and Hand Peeled Shrimp Salad <i>blush aioli, fine herb salad</i>	\$12.00
Duck Liver and Cognac Parfait <i>fig chutney, toasted brioche</i>	\$12.00
Bacchus Caesar Salad <i>with grilled breast of chicken or four grilled tiger prawns</i>	\$18.00
Bacchus Cobb Salad <i>grilled breast of chicken, crisp double smoked bacon, sweet tomato blue cheese, avocado, egg, crisp romaine hearts, lemon dressing</i>	\$18.00
Hand-Peeled BC Shrimp Clubhouse <i>toasted multi-grain, dill aioli, crisp bacon, french fries</i>	\$19.00
Chef's Farm Fresh Egg Omelet of the Day <i>breakfast home fries, grilled tomato</i>	\$17.50
Bacchus Eggs Benedict <i>back bacon, breakfast home fries, grilled tomato</i>	\$19.00
Smoked Salmon Benedict <i>breakfast home fries, grilled tomato</i>	\$19.00
Liege Butter Waffles with Pure Maple Syrup <i>breakfast bacon, fresh seasonal fruit</i>	\$16.50
Traditional Fish and Chips <i>battered halibut, pont neuf potatoes, tartar sauce</i>	\$18.00
Spinach and Artichoke Risotto Cake <i>poached eggs, hollandaise, tomato sauce</i>	\$18.00
Bacchus Grilled Breakfast <i>house made sausages, back bacon, portobello, two eggs any style</i>	\$20.00
Pappardelle Pasta <i>smoked wild boar "Bolognese"</i>	\$18.00

LEE PARSONS
Executive Chef

