

the Den at Nita Lake Lodge

BRUNCH MENU

available every sunday from 11:00 am – 2:00 pm

BOTTOMLESS BENNIES

Unlimited servings of any Benedict and country potatoes with a glass of orange juice




*Upgrade your juice to a Mimosa – +5

Smoked Salmon & Pickled Red Onion | Prosciutto Cotto Rosemary Ham & Fried Sage| Avocado, Tomato Jam & Roasted Spiced Seeds
Served with hollandaise and country potatoes – 28




NITA LAKE BREAKFAST

Two eggs any style, smoked bacon, sausage, breakfast potatoes, toast and jam – 24




SPA BREAKFAST

Poached eggs, muesli crisps, green chickpea hummus, sautéed kale and tomatoes – 24   


VEGAN SAUSAGE & TOFU SCRAMBLE

Tofu ‘scrambled eggs’, modern meat sausage, mushroom, kale, red onion, potato hash – 24   


TRUFFLED MUSHROOM & BRUSSEL SPROUT HASH

Poached eggs on crispy brussels sprouts, king trumpet mushrooms, roasted yams, caramelized onions, fingerling potatoes and Golden Ears cheese curds topped with truffled hollandaise – 26   


BREAKFAST POUTINE

Poached egg, crispy fingerling potatoes, caramelized onion, bacon, cheese curds, hollandaise, poutine gravy – 24 

BLUEBERRY PANCAKE

Served with maple syrup, blueberry compote and whipped cream – 19 

CHOCOLATE & STRAWBERRY DUTCH PANCAKE

strawberries, poached pear, strawberry jam, lemon curd, dark chocolate, crème fraîche – 21 


SMOKED SALMON DUTCH PANCAKE

Poached egg, smoked salmon, crème fraîche, capers, red onion, lemon & dill – 24




THE PRAWN COCKTAIL

Smashed avocado, tomato jam, pumpkin seeds, fresh horseradish & lime – 24

HAIRCORE TUNA SALAD

Local albacore tuna, citrus & frisée salad, radish, scallions, serrano chillies, sweet soy, taro crisps – 23 

CURE SALAD

Field greens, cucumber, cherry tomatoes, spiced yams, Golden Ears feta cheese, pumpkin seeds, dried cranberries, honey mustard dressing – 26   

SALAD PROTIENS

+ Grilled Halloumi – 9 | + Seared Albacore Tuna – 9 | + Poached Prawns – 9

+ Grilled Rossdown Chicken Breast – 6 | + Grilled Eggplant Steak – 6

FRIED CHICKEN & WAFFLE

Pickled cabbage slaw, jalapeño verde sauce, cinnamon & cumin maple syrup – 30

CURE BURGER

Mushroom ragout, gruyère, truffled dijon aioli, charred pickled onions, rocket, everything bagel spice bun – 28

KUTERRA SALMON BURGER

Oceanwise salmon filet, crispy oyster mushrooms, pickled red onion & cucumbers, arugula, lettuce, tartar sauce on a Portuguese bun – 28



vegan



vegetarian



gluten free


Gluten free options/modifications can be made to most existing dishes




the Den at Nita Lake Lodge


BRUNCH MENU


brunch beverages available every sunday from 7:00 am – 2:00 pm


SIDES


Housemade Granola with milk – 11 


Wholegrain Oatmeal
with brown sugar and apple butter – 11   

Granola Parfait
with housemade granola, Greek yogurt, blueberry compote, toasted almonds, fresh berries – 14 


Fresh Fruit Salad – 9 

One Egg any style – 3 

Breakfast Potatoes – 3 

Bacon – 4 

Country Sausage – 4

Smoked Salmon – 4 

Croissant, Scone or Pain au Chocolat – 4 each

Selection of Toast

choice of white, sourdough, whole wheat or multigrain served with jam, marmalade, honey – 4

DRINKS

Tea or Freshly Brewed Coffee – 4

Mocha, Latte, Cappucino, Americano – 4.50

Espresso – 3.50

Juice
Apple, Orange, Grapefruit – 6

Mimosa
Evolve Effervescence with orange juice and a splash of lime– 13.50


Grapefruit Mimosa
Evolve Pink Effervescence and grapefruit juice with hibisucus – 14.00


Nita Frozen Bellini
Gancia Rose Prosecco with white peach and lavender – 13.50

Bailey’s Coffee
Single – 8 | Double – 10

Rise & Shine Caesar
Bacon Fat Washed Titos Vodka, Clamato Juice, salt & pepper, onion powder, tabasco, HP sauce, celery – 16

 vegan

 gluten free

 vegetarian

Gluten free options/modifications can be made to most existing dishes