

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 V GF

Vegan Sausage & Tofu Scramble

Tofu 'scrambled eggs', modern meat sausage, mushroom, kale, red onion, potato hash - 24 VE GF

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 V GF

Breakfast Poutine

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

Blueberry Pancake

Served with maple syrup, blueberry compote and whipped cream - 19 V

Chocolate & Strawberry Dutch Pancake

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

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 GF

Haidacore Tuna Salad

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

Cure Salad

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

Salad Proteins

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

+ Grilled Rosstown 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



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

VE = Vegan

V = Vegetarian

GF = Gluten Free

Brunch Menu

Available every Sunday from 7:00 am - 2:00 pm

SIDES

Housemade Granola with milk - 11 v

Wholegrain Oatmeal
with brown sugar and apple butter - 11 VE GF

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

Fresh Fruit Salad - 9 VE

One Egg any style - 3 GP

Breakfast Potatoes - 3 GF

Bacon - 4 GF

Country Sausage - 4

Smoked Salmon - 4 GF

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 hibiscus - 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



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