



**The Wildflower Brunch Menu**

We as Chefs believe in working with what Mother Nature has created, we only pair And enhance the ingredients in the most Simple way.  
Executive Chef Wolfgang Sterr

**Breakfast Items**

**Market Vegetable or Ham Omelet**

Three Egg Omelet, Served with Home Fries, brown Toast

\$9.25

**Poached or Scrambled Eggs**

Served on a fresh baked Croissant, sliced Ham, Home Fries and Sauce Hollandaise

\$9.95

**Daily sweet Selection**

Pancakes, Crepes or French toast

\$Market Price

**Main course Selection**

**Chef Wolfgang's favorite Penne Pasta**

Choice of grilled Breast 5 oz Chicken, Sautéed Tiger Prawns or Vegetarian Drenched in a roasted Garlic and Herb Cream Sauce and Parmesan Cheese

\$12.50

**Oven roasted quarter Chicken**

Rubbed with Spices, Slow roasted quarter Chicken served with Garlic Mashed Potatoes, Winter Vegetables and a light Pan Gravy

\$11.95

**Home made Beef and Vegetable Pie**

Served in a flaky Pastry Shell, Accompanied by Confit heirloom Potatoes Surrounded by a light Pan Jus

\$11.95

**Premium Sandwich and Quiche Selection**

**Wild Flowers Quiche of the Day**

Baked in a Buttery Pastry Shell, drenched in a rich Garlic Custard

\$8.95

**Grilled Chicken Breast Pannini Sandwich**

Filled with Lettuce Tomato and Cheese, Dijon Mustard Mayonnaise

\$9.25

**Braised Hot Beef Baguette**

Slow braised Ontario Beef, Topped with a Mozzarella Cheese and Horseradish

\$9.95

**Oven roasted Butternut Squash and Mushroom Sandwich**

Served on a multi Grain Baguette, Lettuce Dijon Mustard Mayonnaise and Mozzarella Cheese

\$9.25

**All Sandwiches come with the choice of:**

Tender Salad Greens tossed in Balsamic Vinaigrette, Sweet Potato Fries or Regular Fries

Daily Specials available please ask you Server

Kids Meals available upon request

**Appetizers**

**Soup creation of the Day**

Made with fresh seasonal ingredients

\$4.25

**Wild Flower Caesar Salad**

Home made Croutons, Parmesan Cheese and Garlic and Herb Dressing

\$5.95

**Warm Salad of roasted Ontario Carrots and Pears**

Served with a Goat Cheese and a Riesling Vinaigrette

\$7.95

**Roasted Garlic and Butternut Squash Dip**

Served with warm Foccacia Bread

\$7.95

**Root Vegetable and Ginger Spring Rolls**

Served with a home made Sesame Szechwan

\$7.95