



~~~Breakfast~~~

Served In Dining Room From 8am - 11am

Sooke Harbour House Breakfast

\$16

Two eggs, hash browns with root vegetables, local bacon or sausage, red fife sourdough toast, house preserve

Eggs Benedict

\$19

Poached eggs on house English muffin, ham, hollandaise, hash browns with root vegetables

Pancakes

\$12

Fruit compote, maple Syrup, hazelnut butter, whipped cream

Continental

\$14

Two fresh baked pastries, jam, yoghurt, fruit compote, and granola

Parfait

\$9.50

Harbour House granola layered with our yoghurt and organic berry compote

Add On: (\$4.50 each)

Sausage, bacon or ham

Two eggs

Toast with butter & preserves

House made yoghurt

Hash browns with root vegetables

Beverages

Espresso/Coffee \$3.5/\$4.5

Coffee \$3.5

Tea \$4

Apple or Orange Juice \$4

Cappuccino/Latte \$5

Prices do not include applicable taxes or gratuity.  
Please inform your server of any food allergies.

# THE COPPER ROOM

AT THE

—•••SOOKE HARBOUR HOUSE RESORT HOTEL•••—

## WEEKEND BRUNCH

SERVED IN COPPER ROOM FROM 11AM-3PM

### HOUSE TAILORED LIBATIONS

#### WHIFFIN MIMOSA 10

STAGS HOLLOW FIZZ, KINGS & SPIES SEA CIDER,  
FENNEL SUGAR DUST & SEASONAL GARNISH

#### HOUSE CAESAR 10

SHERINGHAM VODKA, WALTER'S MIX, SALT WEST, PICKLED SEA ASPARAGUS

#### APEROL SPRITZ 12

UNSWORTH VINEYARDS CHARME DE L'ILE SPARKLING WINE, APEROL, NASTURTIUM

### TOP OF THE MORNING

#### SOOKE HARBOUR HOUSE BREAKFAST 16

TWO EGGS ANY STYLE, HASH BROWNS, ROOT VEGETABLES, LOCAL BACON OR SAUSAGE,  
RED FIFE WHOLE WHEAT TOAST, HOUSE PRESERVE

#### PANCAKES 12

MAPLE SYRUP, HAZELNUT BUTTER, FRUIT COMPOTE, WHIPPED CREAM

#### EGGS BENEDICT 19

POACHED EGGS ON HOUSE ENGLISH MUFFIN, HAM, HOLLANDAISE