



~~~ Welcome & Good Morning ~~~

Served Daily in The Dining Room From 8am - 11am

We are passionate and take pride that ALL our products are made from scratch, using only the finest, freshest, ethically farmed, sustainable ingredients made available to us within our local market

Organic Steel Cut Oats \$10  
Maple Raisin, Fruit Sage, Apple Compote

Harbour House Parfait \$10  
Yogurt, Farmed & Foraged Berries,  
Apple Scented Granola

Continental \$16  
Parfait, Fresh House Pastries,  
Seasonal Fruit

Healthy Start Breakfast \$14  
Poached Eggs, Winter Greens, Grilled Tomato,  
Turkey Banger

Crispy Confit Pork Belly Benedict \$21  
Grilled Tomato, Winter Greens, Toasted  
English-style Muffin, Hollandaise, Root  
vegetable Hash

Smoked Coho Salmon Benedict \$21  
Pickled Shallot, Winter Greens, Toasted  
English-style Muffin, Hollandaise, Root  
vegetable Hash

Classic Breakfast \$18  
Eggs any-style, Root vegetable Hash, fresh  
baked Red Fife Whole Wheat Toast and choice  
of thick cut Bacon, Pork or Turkey Banger

Smoked Brisket Hash \$21  
Poached Eggs, Farm Fresh Vegetables,  
Hollandaise

Buttermilk Pancakes  
or \$18

Baguette French Toast  
Shady Lane Strawberry Compote, Hazelnut  
Praline Butter, Sweetened Whipped Cream,  
Maple Syrup

Tart de Jour \$17  
Ever Changing, Poached Egg, Fresh Tomato,  
Hollandaise, Herb Garden Salad

All Sides \$5 Unless Stated Otherwise:

Sausage, Bacon, Turkey Banger, Smoked Salmon  
Two Eggs, House Yogurt, Toast & Preserves, Hash &  
Root Vegetable, Hollandaise \$3

Beverages:

|                      |                 |     |
|----------------------|-----------------|-----|
| Coffee/Carafe \$5/7  | Espresso Drinks | \$5 |
| Artisanal Teas \$5.5 | Regular Tea     | \$4 |
| Organic Apple \$5    | Orange Juice    | \$4 |
| Cranberry \$4        | Grapefruit      | \$4 |

Prices do not include applicable taxes or gratuity.  
Discretionary Gratuity Is Added To Room Service & Tables Of 6 Or More  
Please inform your server of any food allergies

# THE COPPER ROOM

AT THE

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

## WEEKEND BRUNCH

THE FOLLOWING ADDITIONAL MENU ITEMS ARE SERVED  
FROM 11-3PM IN THE COPPER ROOM

### TOP OF THE MORNING

#### SOOKE HARBOUR HOUSE CLASSIC 18

TWO EGGS ANY STYLE, ROOT VEGETABLE HASH, FRESH BAKED RED FIFE WHOLE WHEAT TOAST, CHOICE OF THICK CUT BACON, PORK OR TURKEY BANGER

#### BUTTERMILK PANCAKES OR BAGUETTE FRENCH TOAST 18

SHADY LANE STRAWBERRY COMPOTE, HAZELNUT PRALINE BUTTER, SWEETENED WHIPPED CREAM, MAPLE SYRUP

#### CRISPY CONFIT PORK BELLY BENEDICT 21

GRILLED TOMATO, WINTER GREENS, TOASTED ENGLISH-STYLE MUFFIN, HOLLANDAISE, ROOT VEGETABLE HASH

#### SMOKED COHO SALMON BENEDICT 21

PICKLED SHALLOT, WINTER GREENS, TOASTED ENGLISH-STYLE MUFFIN, HOLLANDAISE, ROOT VEGETABLE HASH

### HOUSE TAILORED LIBATIONS

#### ISLAND STORM 8

FORTY CREEK WHISKEY, GINGER ALE, RHUBARB BITTERS

#### 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