



Brunch at Laughing Oyster

HONEY GRANOLA PARFAIT gf

Agassiz farm house yoghurt, chia seed, strawberry and mixed berries

PENNE MUSHROOM PASTA

Pesto, tomato homemade sauce dressed with sauteed mushrooms

ROCKET SALAD gf v

Pickled peaches, blueberries, almonds, goat cheese, red wine & honey vinaigrette

THE STACK

Three fluffy buttermilk pancakes with warm maple syrup

MINISTRONE CHICKEN SOUP

Dressed with fresh garlic croutons

BRUNCH FEATURES

EGGS BENEDICT OF THE DAY

Wild caught Pacific salmon with beets, sea salt & fresh herbs served on a bed of arugula, tomato, hollandaise & fried capers on an English muffin. Choice of black beans or breakfast potatoes.

FRENCH TOAST

Cinnamon, sugar, honey and vanilla whipped butter

SHRIMP, GOATS CHEESE OMELETTE

Three-egg omelette, blackened shrimp, goats' cheese, grape tomatoes, caramelised onions and spinach.

GRILL SEARED CHICKEN

Breast of chicken, spring garlic mashed, haricots verts, parsnips, thyme sauce

SPINACH & FOREST MUSHROOM QUICHE v

Laughing Oysters house breakfast potatoes

SALMON & OYSTER MAC 'N' CHEESE

Salmon and Oyster meat, cavatappi pasta, smoked gouda cream

TO FINISH

English Trifle, Chocolate Mousse or Cheesecake

KIDS CORNER

Breaded chicken fingers with waffle fries, Classic macaroni & cheese, Fresh fruits, The Pancake Stack, Scrambled eggs with roasted potatoes