

Penelope's Café
Brunch Menu
Served after 11am

Lobster Bisque \$8

Grilled Salmon Salad \$13

Organic mixed greens, grilled wild salmon fingers and a light oregano white wine vinegar emulsion.

Spinach Salad \$10

Warm baby organic spinach leaves tossed with cream, walnuts and dried cranberries.

Chicken Breast Sandwich \$12

Caramelized onions, roasted peppers and provolone cheese with roasted garlic aioli.

Lamb Burger \$12

House made ground lamb patty, roasted red peppers and feta cheese. Served with mixed organic greens or soup.

Jerusalem Chicken \$14

Marinated boneless chicken leg with artichokes, olives and spinach served with rice.

Soup of the Day \$8

Greek Salad \$10

A classic, with tomato, cucumber, onion, peppers, feta cheese, olives, oregano and olive oil.

Classic Caesar \$9

Crisp romaine with house made dressing, herbed croutons and parmesan cheese.

Rack of Lamb Chops \$16

Traditional Cretan lamb chops with potatoes and vegetables.

Black Olive Souvlaki \$14

Grilled lamb or chicken kebob Served with rice, Greek salad and Tzaziki.

Chicken Curry \$14

Chicken tenderloin simmered in curried cream sauce with onions, apples and banana. Served with rice.

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Brunch Menu

Paul's Omelet \$11

Three egg omelet with ham, feta, cheddar, onion, mushrooms, tomato and chives. Served with hash browns and garnished with fruit.

Mesa Omelet \$11

Three egg omelet with chorizo, roasted red peppers and chipotle sauce. Served with hash browns and garnished with fruit.

Veggie Omelet \$9

Three egg omelet with spinach, mushrooms and tomato. Served with hash browns and garnished with fruit.

Chef's Special Omelet \$12

Three egg omelet with salmon, artichokes, cheese and capers. Served with hash browns and garnished with fruit.

Two Egg Breakfast \$9

Served any style with your choice of cured salmon, sausages or bacon. Served with hash browns and garnished with fruit.

Classic Eggs Benedict \$10

Poached eggs served on English muffins with Montreal smoked ham and hollandaise sauce. Served with hash browns and garnished with fruit.

Salmon Eggs Benedict \$12

Poached eggs served on English muffin with house cured salmon. Served with hash browns and garnished with fruit.

Florentine \$10

Poached eggs served on English muffin with grilled tomato, spinach and caramelized onion. Served with hash browns and garnished with fruit.

Fruit and Greek Yoghurt \$8

Layers of mixed fruit and Greek yoghurt served with a side of house made granola.

Muffin and Fruit Salad \$8

Muffin of the day and fresh cut fruit salad.

Amaretto French Toast \$9

Three pieces of house made French bread flavored with amaretto and maple syrup. Served with whip cream and fruit.

Blinis \$10

Russian Blini's (potato pancakes) topped with sour cream dill and cured salmon.

Blueberry Pancakes \$10

3 pancakes loaded with blueberries. Topped with maple syrup and butter.

Breakfast Sandwich \$9

Ciabatta bun with lettuce, tomato, bacon and a fried egg. Served with a fruit garnish.

Breakfast Wrap \$9

Scrambled eggs, refried beans, bacon, hash browns, and cheddar. Served with a fruit garnish.

Mimosa \$4.95

House wines by the glass, half liter and bottle. Ask your server

Caesar \$6