


# BRUNCH MENU

## Eggs

Classic Eggs Benedict 21  
House Brined Pork Loin, Two Organic Poached Eggs,  
Toasted English Muffin, Hollandaise, Home Fries  
*Sub GF English Muffin \$3*

Beef Brisket Eggs Benedict 24  
House Braised Brisket, Two Organic Poached Eggs,  
Toasted English Muffin, Grainy Dijon Hollandaise,  
Home Fries  
*Sub GF English Muffin \$3*

Fish Cake Benedict 22  
Two Organic Poached Eggs,  
Caper & Dill Hollandaise, Organic Greens  
*Sub GF English Muffin \$3*

 Smoked Sockeye Rosti 26  
Dill Cream Cheese, Herb Salad,  
Two Organic Poached Eggs, Hollandaise (GF)

Hart House Breakfast 21  
Two Organic Eggs, Stapleton Breakfast Sausage or  
Double Smoked Bacon, Home Fries, Sourdough Toast

Brioche French Toast 18  
Seasonal Compote,  
Whipped Mascarpone, Candied Pecans

Smashed Avocado Toast 21  
Two Organic Poached Eggs, Sourdough,  
Pickled Red Onion, Pomme Frites or Salad  
Add Bacon \$3

Fried Chicken & Waffles 21  
Maple Syrup, Butter, Chantilly Cream  
*Add Organic Egg \$2 each*


Mediterranean Shakshuka 21  
Two Organic Baked Eggs, Tomato Sauce, Roasted  
Peppers, Feta, Home Fries, Grilled Pita (V)

## Brunch Additions

Home Fries / Pommes Frites 6  
Truffle Fries 8  
Stapleton Breakfast Sausage 7  
Smoked Bacon 6  
Bread & Butter 7



Follow us on  
Instagram


Executive Chef: Soo Yoo  
 Hart House Restaurant is a proud member of OceanWise


## Lunch

Daily Soup AQ  
  
Seasonal Organic Greens 19  
Macedonian Feta, Lemon Vinaigrette, Asparagus, Cherry  
Tomatoes, Seasonal Pickled Vegetables (GF, V)

Baby Gem Lettuce ‘Caesar Salad’ 21  
White Anchovies, Pork Belly,  
Garlic Crouton, Pecorino, Garlic Confit Dressing  
*Add Chicken Supreme or Steelhead \$14*

Burrata & Heirloom Tomato Panzanella 26  
Cucumber, Shallots, Basil,  
Balsamic Vinaigrette, Sourdough  
*Add Chicken Supreme or Steelhead \$14*

 Avocado & Prawn Salad 24  
Iceberg Lettuce, Cherry Tomato,  
Seven-Minute Egg, Louie Sauce

 Spaghettini Allo Scoglio 32  
Prawns, Manila Clams, Mussels, Steelhead,  
White Wine Sauce, Calabrian Chili, Fresh Herbs  
*GF Corn Pasta \$3*

Hart House Burger 28  
Ground Brisket, Aioli, Sauteed Mushrooms,  
Caramelized Onion, Dill Pickle,  
Aged Yellow Cheddar Cheese,  
Pommes Frites or Salad  
*Sub Truffle Frites or Caesar Salad \$3  
Add Bacon \$3*

Asparagus & Corn Risotto 27  
Sundried Tomato, Confit Cherry Tomatoes,  
Sweet Peppers, Parmigiano Reggiano (V, GF)  
*Add Seared Scallop \$7 each*

## Dessert

Pavlova 14  
Macerated Cherries, Chantilly, Pistachio (GF)

Chocolate Ganache 14  
Raspberry Gel, Hazelnut Chantilly, Candied Hazelnut

Banana Cake 14  
Earnest Whiskey Hazelnut Ice Cream,  
White Chocolate Chantilly, Banana Chips

Key Lime ‘No Bake’ Cheesecake 14  
Lime Segments, Pistachio & White Chocolate Puree

Macaron Fruit Sorbet 14  
Seasonal Flavours, Lemon Gel, Raspberries (GF)

Affogato 12  
Vanilla Ice Cream, Espresso,  
Choice of Baileys, Frangelico or Amaretto