



SATURDAY BRUNCH

MORNING CLASSICS

Fresh Pastries from our bakery

SMALL BITES

CHICKEN SAMOSAS

Aromatic Chicken, Potato, Sweet Chilli Sauce

COCONUT CONCH CEVICHE (GF)

Coconut Dressing, Coriander, Cucumber, Scotch Bonnet Emulsion, Ground Provision Crisp

PULLED PORK BAO BUN

Soused Pineapple, Asian Slaw, Spicy Mayo, Sesame

WAGYU BEEF SLIDERS

Sesame Brioche, Buffalo Mozzarella, Lettuce, Pickles, Onion Jam

CRISPY SHRIMP TACOS

Crispy Prawns, Avocado Purée, Pico de Gallo

HAPPY HERITAGE EGGS

AVOCADO TOAST

Poached Happy Egg, Crushed Avocado, Sourdough Toast, Chili oil

EGGS BENEDICT

Ham or Smoked Salmon, Hollandaise Sauce

STEAK & EGGS

7oz New York Steak, Happy Eggs (Any Style), Hash Browns (Supplement \$40)



BISTRO

SATURDAY
BRUNCH

SPECIALITIES

CRISPY CHICKEN & WAFFLES

Fried Chicken Thighs, belgian Waffles, Buffalo Sauce,
Tangy Coleslaw

PAN FRIED CATCH

Orzo Pasta, Charred Broccoli, Tomato Fondue

BABY BACK PORK RIBS

Coleslaw, French Fries

CLASSIC CAESAR SALAD

Grilled Chicken, Romaine Hearts, Caesar Dressing,
Croutons

GREEK SALAD (GF)

Lettuce, Feta Cheese, Bell Pepper, Black Olives,
Red Onion, Cucumber, Tomato, Honey Mustard Dressing

PANCAKES

Whipped Butter, Maple Syrup, Homemade Berry Compote

SOMETHING SWEET

QP SIGNATURE FRENCH TOAST

Vanilla Lemon Cremeux, Homemade Berry Jam,
Fresh Berries

GRANOLA BOWL

Organic Greek Yogurt, Homemade Granola, Fruit,
Sunflower Seeds, Pumpkin Seeds

MACAROON SANDWICH

RED VELVET CAKE

PUMPKIN CHEESECAKE

CHOCOLATE GÂTEAU