

port701

Marinaside Dining | Lounge

BREAKFAST MENU



THE CLASSICS

- ☞ KOOTENAY BREAKFAST | \$15**
Classic Breakfast with roasted nugget potatoes, two eggs any style, applewood bacon or artisan sausage + local bread
- ✓ BUTTERMILK PANCAKES | \$15**
Three buttermilk pancakes topped with berry compote, whipped cream + maple syrup
- ☞ HUEVOS RANCHEROS BOWL | \$17**
Jasmine rice, two poached eggs, black beans, avocado, bell peppers, mango chutney, salsa, sour cream, topped with crispy corn tortillas
- ✓ PAN FRIED FRENCH TOAST | \$14**
Vanilla custard soaked sourdough, cinnamon caramelized local apple, raisin, whipped cream
- ☞ HAM + CHEESE OMELETTE | \$17**
Three eggs, black forest ham + aged cheddar cheese, nugget potatoes + local bread
- ☞ SMOKED SALMON OMELETTE | \$17**
Three eggs, cold smoked salmon, herb ricotta cheese, capers, pickled red onions, creme fraiche, nugget potatoes + local bread
- ☞ ROASTED TOMATO OMELETTE | \$15**
Three eggs, grape tomatoes, sauteed spinach, bell peppers, feta, nugget potato + local bread

PORT701 BENNY'S

- THE CLASSIC | \$15**
Cured prosciutto, poached eggs, housemade hollandaise sauce, over potato rosti
- THE SIGNATURE | \$17**
Smoked salmon, herb ricotta, capers, poached eggs, housemade dill hollandaise, potato rosti
- THE MANGO + AVOCADO | \$17**
Mango chutney, avocado, roasted grape tomatoes, poached eggs, housemade hollandaise sauce, over potato rosti

HEALTHY STARTS

- ✓☞ BREAKFAST TRIFLE | \$13**
Layered organic low fat vanilla yogurt, mixed seasonal berries, housemade granola, finished with cinnamon + fresh mint
- ARTISAN BREAD + AVOCADO | \$15**
Garlic brushed artisan bread, fresh avocado, poached eggs, fire roasted tomato jam, topped with citrus dressed arugula
- ✓ STRAWBERRY CREPES | \$14**
Housemade french crepes, fresh strawberry, hazelnut spread drizzle, whipped cream