

SCENIC

coffee + brunch

brunch

the SCENIC choice of eggs + biscuit or milk toast + black forest ham/spam/peameal bacon *substitute meat for halloumi cheese	\$12.50 +\$1.00
SCENIC rice bowl mixed wholegrain rice, japanese mushrooms, onsen egg	\$12.50
yuzu eggs benedict homemade biscuit, onsen egg, yuzu hollandaise • add black forest ham/spam/peameal bacon	\$14.00 +\$1.50
sesame french toast homemade milkbread, honey sesame paste, bananas & blueberries	\$14.00
strawberry mochi pancake buttermilk mochi pancakes, rose cream, fresh strawberries	\$14.00
tamagoyaki omelette free range eggs, house vegetarian dashi stock. • enoki & chives • black forest ham & cheddar • spinach & feta mix and match up to 4 toppings	\$14.50 +\$1.00
steak sando AAA ontario beef tenderloin, homemade milkbread, shredded cabbage	\$19.50

- yuzu eggs benedict served with house salad
- the SCENIC, tamagoyaki omelette, steak sando served with house salad & japanese mashed potatoes

snacks

soy chia fruit bowl soy chia pudding, toasted granola, fresh fruits	\$6.50
mushroom toast mixed japanese mushrooms, bechamel, homemade milk toast	\$8.00
avocado toast avocado, spam, sunny side up	\$8.00
okonomiyaki grilled cheese three cheeses, bonito, nori	\$7.50

add-ons

• japanese mashed potatoes	\$1.50
• milk toast/butter biscuit	\$1.75
• eggs	\$2.50
• black forest ham/spam/peameal bacon	\$3.00
• halloumi cheese	\$4.00
• house salad	\$5.00

served till 4:00 daily

please inform our staff of any allergies or dietary restrictions
we do our very best to avoid cross contamination but we are not an allergen-free establishment