

Hollyhock Menu



Sunday

Breakfast: Eggs Benedict on a bed of garden greens, avocado and roasted tomato, with a side of rosemary potatoes. \$15.00

Lunch: Mapo Tofu with rice, steamed eggplant salad, and scallion pancakes. \$22.00

Dinner: Cabbage rolls filled with whole grains, carrots, celery, and onions. Braised in a white wine sauce with green beans and pickled beets. \$37.00

Dessert: Plum pudding

Monday

Breakfast: Sweet Crepe with macerated fruit, coconut whip cream. \$15.00

Lunch: Soup of the day w/ fresh Baked Bread, apple and balsamic beet salad with goat cheese. \$22.00

Dinner: Tajin of carrots, parsnips, chickpeas, turnip or rutabaga, and leeks, with vegan meatballs served on bulgur or millet, with zucchini, white cabbage and carrot slaw. \$37.00

Dessert: Semolina honey cake with whipped rose labna

NOTE:

- All breakfasts include our signature Breakfast Bar with granola, fresh fruit, and yogurt
- Desserts are included with dinner.
- Gluten friendly and vegan options available for all meals, please let us know in advance.



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Tuesday

Breakfast: Breakfast bunwich - fried egg, slice of tomato, greens, and a pickle on a toasted bun. \$15.00

Lunch: Islander Bowl: Seasonal veggies of contrasting textures with bright zesty dressing on a bed of brown rice. \$22.00

Dinner: Polenta on sauteed radicchio with roasted tomato sauce, poached cod filets roulades filled with olive, bell pepper and lemon tapenade, braised brussel sprouts on the side. \$37.00

Dessert: Mousse au chocolat

Wednesday

Breakfast: Apple spice porridge with lemon whipped yoghurt. \$15.00

Lunch: Garden Pizza w/ Cesar salad. \$22.00

Dinner: Phad thai with umami fruit salad and daikon radish slaw. \$37.00

Dessert: Brownies.



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Thursday

Breakfast: Mediterranean oven omelette, feta, kalamata olives, bell pepper, onion, tomato. \$15.00

Lunch: Black bean and beet Burger with garden pesto, citrus aioli, Heirloom Tomato, lettuce, coleslaw, and pickle. Rosemary Potato wedges. \$22.00

Dinner: Seed loaf with mashed potatoes and shallot gravy. Apple celery stuffing and fresh cranberry sauce. \$37.00

Dessert: Pumpkin tarts.

Friday

Breakfast: French toast w/ seasonal fruit compote, vanilla yoghurt. \$15.00

Lunch: Dosa filled with spiced squash, lentil tamarind sauce, coconut cilantro salsa. \$22.00

Dinner: Seasonal savoury galette, roasted brussel sprouts with brown butter and maple walnuts, roasted rosemary garden squash. \$37.00

Dessert: Gingerbread layer cake with cream cheese frosting.



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Saturday

Breakfast: Huevos Rancheros - rice, beans, oven poached eggs, seared tomatillos, chili sauce, 1 tortilla. \$15.00

Lunch: Bao with spaghetti squash, shaved daikon and cucumber, slaw, and spicy stir fried mushrooms. Pulau of grains and roasted root veggies served with pickled beet salad. \$22.00

Dinner: Wild salmon with BBQ brown sugar glazed, scalloped potatoes, garlic roasted broccoli. \$37.00

Dessert: French silk pie with orange cream.

