

# THE PECKING ROOM

PATIO GRILL • RED ROOSTER WINERY

featuring CHEF DARIN PATERSON

## BRUNCH MENU

10:30am – 12pm

### Two Eggs Poached

*with served with  
Green Avocado Hollandaise on Potato  
Rösti and seasonal Veg*

**\$12**

### Asian Pork Belly, Two Eggs Poached

*House fermented Kim Chi on potato  
Rösti and a Grilled Peach Drizzle*

**\$14**

### House Smoked Trout on Mixed Greens

*Served with homemade Swedish Rye  
Bread, Double Hung Yoghurt  
& a Rhubarb Confit*

**\$15**

### Arabic Baked Eggs

*Egg poached in Arabic Tomato  
Sauce (Peppers, Eggplant, Parsley  
and Garlic)*

*Served with pulled flat bread*

**\$14**

### Dutch Baby Pancake with Red Rooster Malbec Syrup

*Served with Fruit Salad*

*Whipped Cream*

**\$12**

### Ginger Matcha Chia Seed Pudding

*Served with Okanagan Fruit &  
Vegan Oatmeal Breakfast Bars*

**\$12**

## MORNING PICK ME UPS

### Champagne Cocktail

*Red Rooster Riesling Ice wine  
with Bubbles*

**\$8.50**

### Daily Wine Summer Cocktail

*Ask your server for today's creation*

**\$8.50**



Are you a wine Rare Bird Wine Club Member?  
...Ask about how to save 15% off your Brunch today.