



YELLOW DOOR

CONTEMPORARY BISTRO

EST. 2013

Breakfast



À LA CARTE

CEREAL & FLAVOURED MILK

12

puff grains | toasted corn flake | rolled oats | hemp seed | coconut | banana chips

+ *choice of* madagascar vanilla bean milk | 41% alunga chocolate milk | strawberry milk

HASH BROWN WEDGES ^{GA}

12

hot sauce powder, green onion, hollandaise

COMPRESSED FRUIT SALAD

14

fresh seasonal fruit & berries, dried fruits, toasted coconut & cereal, cottage cheese

MINI DEVEILED EGG OMELET

22

cornichon pickle, grainy mustard, pickled red onion, roquette salad

+ *add:* smoked ham 6 | smoked salmon 9 | black truffle 15

WAFFLES SUZETTE

22

brandy flambe peaches, toasted almond, served with chantilly

+ *al la mode* 3

SUNNY DAY BLT SALAD ^{GA, DF}

22

thick cut house made bacon strips, heirloom tomato, sunny side egg, herb aioli, roquette salad

TRADITIONAL BREAKFAST

22

two farm fresh eggs any style, hash browns wedges, toast, choice of bacon & sausage or mushroom & kale

ADD-ONS

egg	3
toast	3
waffle served with chantilly	6
fruit cup	6
bacon	6
sausage	6

ON TOAST

22

house made sourdough, two poached eggs, side hash brown wedges, hollandaise

+ *choose one:* smashed avocado, cilantro, pickled red onion, heirloom tomato

or

locally cultivated mushrooms, confit garlic

or

marinated beans & hummus

SMOKED BRISKET SPANISH STYLE OMELET ^{GA} 24

bbq brisket, potato, roasted red pepper, green onion, manchego cheese

TRADITIONAL EGGS BENEDICT

26

two poached farm fresh eggs, canadian back bacon, english muffin, hollandaise

YDB BURGER

28

swiss cheese, pickles, mushrooms, bacon, roasted garlic aioli, brioche bun, served with hash brown wedges

+ *add:* sunny side egg option 3

Weekend Brunch Buffet

If breakfast is the most important meal of the day, then weekend brunch is certainly the most important meal of the week. We treat it with the respect and ceremony it deserves. From classic recipes to new-age kitchen adventures, our extravagant weekend brunch buffet is full of new and notable dishes for you to explore each week.

Saturday, Sunday & Statutory Holidays 9:00AM - 2:00PM

Adults	36
Children 3-12	19
Children under 3	0



DF - Dairy Free

GA - Gluten Aware. While no products containing gluten are used to prepare these items, our kitchen is not completely gluten free. Gluten free bread available upon request.

CHEF DE CUISINE
Cassandra Boyce

MENU VERSION
Summer 2024