



À LA CARTE BREAKFAST MENU

Weekdays: 6:30 am - 10 am

Note: Breakfast buffet option is available at \$45 per person.
Please let our friendly staff know if you have any dietary requirements.*

MAIN DISHES

Three Free-Range Eggs your way (V, NF) 20
Scrambled, poached, sunny side-up, or over easy served with sourdough and truss cherry tomatoes

Three Free-Range Egg Omelette (NF, CD) 22
Truss cherry tomatoes
Choice of fillings:
Tomato, cheese, mushroom, ham, spinach, onion

Buttermilk Pancakes (CD)
Choice of:
Blueberry, cranberry & chia seed compote, maple syrup (V) 28
Fried banana, bacon and maple syrup (P) 32

Cinnamon Brioche French Toast (V, NF, CD) 30
Brioche, rhubarb & red berry compote, maple syrup, cream

Homemade Bircher Muesli (V, CD, H) 22
Seasonal berries, dried fruit, seeds

Bacon & Egg Roll (NF, CD, P) 22
Fried egg, bacon, mozzarella cheese, chipotle aioli, tomato relish, arugula

Eggs Benedict
Two free-range poached eggs, English muffin, hollandaise, slow roasted tomato, arugula
Choice of:
Florentine: With sautéed spinach (NF, CD) 27
Classic: With sliced ham (NF, CD, P) 28
Royale: With smoked salmon (NF, CD, I) 29

Assorted Cereals (V, CD) 16
Choice of:
Granola, Weet-Bix, Corn Flakes, Coco Pops, Special K or Rice Bubbles

Toast Basket (V) 16
Choice of:
Rye, sourdough, multi grain, country white or wholewheat toast, with choice of:
Strawberry, raspberry, marmalade, local honey, peanut butter or Vegemite

Fresh Fruit Platter (GF, H, VG) 22
Seasonal fruit and berries

Additional Sides:

Bacon \$8	Baked beans \$6	Hash browns \$6	Smoked salmon (I) \$9
Pork sausages \$6	Sautéed spinach \$6	Mushrooms \$6	

Vegetarian (V), Vegan (VG), Dairy Free (DF), Gluten Free (GF), Contains Nuts (CN), Nuts Free (NF), Contains Dairy (CD), Healthy Option (H), Pork (P)

Seafood: Australian (A), Imported (I), Mixed Origin (M)

Whilst all care is taken in the preparation of all food, traces may be found due to shared premises and equipment

ANYTIME PLATES

Tasty, versatile & nutritionally balanced dishes, available 24 hours

Poached Egg with Labneh and Grilled Pita (V, CD, CN) Free-range poached eggs, labneh, chilli oil, dukkah, pistachio, dill	32
Nourish Bowl (GF, NF, VG, H, I) Roasted pumpkin, mushrooms, black rice, baby spinach, edamame, pickled carrot, furikake, yuzu-miso dressing Add: Egg \$4 Grilled chicken \$9 Smoked salmon (I) \$9	32

CHILDREN'S BREAKFAST

Two Free-Range Eggs your way (NF, CD) Poached, fried, boiled or scrambled Choice of: White, wholemeal or multigrain toast	16
Pancake Stack (NF, CD) Choice of: Maple syrup and cream (V) Bacon & fried banana, maple syrup (P)	18 22
French Toast (NF, CD, V) Seasonal berries, maple syrup, cream	18
Assorted Cereals (V, CD) Choice of: Granola, Weet-Bix, Corn Flakes, Coco Pops, Special K or Rice Bubbles	16
Toast Basket (V) Choice of: Rye, sourdough, multi grain, country white or wholewheat toast, with choice of: Strawberry, raspberry, marmalade, local honey, peanut butter or Vegemite	16

JET LAG IS HISTORY

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