# BREAKFAST

## ADD ONS

\$8 each

AVOCADO SMOKED BACON GIN CURED SALMON FREE RANGE EGG

# \$55 PER GUEST

# ON ARRIVAL Dishes served to the table

### BREAKFAST PANNA COTTA AND GRANOLA CLUSTERS

### FRUIT BOWL

Seasonal Australian fruit

## PLATED Selectione

### BFRRY HOT CAKES

Local seasonal berries, banana, maple syrup, vanilla bean ice cream

### FRFF RANGF FGGS ON SOURDOUGH

Poached, scrambled or fried

### CHILLI SCRAMBLED EGGS

Stracciatella cheese, nduja, finger lime, AP Focaccia

### AVO ON TOAST

Whipped Vannella ricotta, salt bush, espelette pepper, seed clusters

### SWEET CORN FRITTERS (VG)

Eggplant brinjal, pickled cauliflower, smoked lime and tahini coconut yoghurt, crushed chickpeas

### BLUE SWIMMER CRAB

Fermented crumpet, Singapore chilli crab sauce, lime

### SALMON

Gin cured salmon, poached egg, potato tarragon rosti, horseradish hollandaise, baby spinach

### BREAKFAST POKE BOWL (V)

Shaved broccoli, kale, apple, avocado, grains, hazelnuts and lemon

(v) Vegetarian | (vg) vegan

Although every possible precaution has been taken to ensure that our menu items are allergen free, certain items may still contain traces of allergic ingredients as they are prepared in facilities that also process milk, egg, gluten containing products, lupin, fish, crustacean, soybean, sesame seeds and nut products. A surcharge of 10 % applies on Sundays. A surcharge of 15 % applies on Public Holidays. 18 % surcharge for all card payments is applicable.

# BEVERAGES

# SET MENU INCLUDES ONE COFFEE AND A GLASS OF JUICE PER GUEST

# HOT DRINKS

BLACK	5
WHITE	5.5
MATCHA LATTE	
CHAI LATTE	
HOT CHOCOLATE	
TO VIEW COLUMN TO THE COLUMN T	0.0
TEA	4.5
English breakfast, sencha green, earl grey, masala chai, lemongrass & ginger, peppermint, chamomile	
Alternative milks+	0.5
Make it a large+	1.0
ICED DRINKS	
ICED COFFEE	6.5
ICED CHOC	
ICED MATCHA, STRAWBERRY, OAT MILK	
COFFEE SPRITZ	
Cold brew, vanilla syrup, soda	
COCONUT BREW	1
Cinnamon sugar, cold brew, coconut cream, coconut flake	

