



BREAKFAST MENU

- 6 Toast with Conserves (Gluten Free available)
- 8 Thick Cut Raisin Toast
- 9 Bowl of Seasonal Fruit Salad (V, GF)
- 12 Pancakes with Maple Syrup
- 18 Smashed Avocado on Sourdough Toast with Persian Fetta & Smoked Almonds (V, GF)
- 13 Banana Oatmeal with Blueberries & Honey (V)
- 18 Omelette - Choose between: (GF) Ham + Cheese or Spinach + Mushroom (V)
- 14 Eggs on Sourdough Toast - Choose from: Scrambled, Fried, Poached
- 20 Eggs Benedict on Sourdough Toast - Choose Bacon, Ham, Smoked Salmon, Kale
- 16 Bacon & Egg Roll with BBQ Sauce + Hash Brown
- 14 Bircher Muesli Bowl with Green Apple & Coconut (also available as a Side Dish 5)
- 9 Croissants
- 7 Cereal of your Choice:
Nobles Natural Muesli, Weet-Bix, Corn Flakes, Coco Pops, Special K, Rice Bubbles

ADD-ONS

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| 4 Sausage | 5 Bacon | 3 Extra Egg |
| 3 Field Mushroom | 3 Baked Beans | 5 Smoked Salmon |
| 3 Hash Brown | 2 Tomato | 2 Gluten Free Bread |

BEVERAGES

- 5 Coffee: by Vittoria
- 5 Hot Chocolate
- 5 Tea by La Maison Du The: English Breakfast, Earl Grey, Camomile, Peppermint, Green Tea, Lemon & Ginger, Queen Mary, White Peony, Granny's Apple Pie, Rooibos Strawberry & Vanilla, Darjeeling
- 5 Juice: Orange, Apple, Pineapple, Tomato