

A la Carte

Home-made bircher muesli With oats, honey, pistachios, almonds, yoghurt and coconut	18
Butter milk crumpets Served with Pepe Saya butter and seasonal jam	15
Seasonal fruit plate Fresh seasonal cut fruits served with berry compote and yoghurt	18
Coconut and oat porridge Served with fresh berries, topped with pistachio, sunflower kernels and chia seeds	22
Smashed avocado with grilled sourdough Served with chilli, feta cheese, lime, coriander and breakfast salad	24
Add smoked salmon	4
Add poached eggs	4
Classic eggs benedict Triple smoked ham, poached eggs, toasted English muffin, hollandaise sauce, chives and breakfast salad	25
Three eggs omelette Fluffy omelette with your choice of fillings mushroom, capsicum, ham, tomato, cheese, fresh chilli, onion, spinach, smoked salmon, bacon and feta cheese served with blistered truss tomatoes and toast of choice (white, wholemeal, rye, multigrain or sourdough)	24
Two eggs on toast Two eggs your way served with pumpkin and potato hash with breakfast starch and salad. Choice of white, wholemeal, rye, multi-grain or sourdough toast	22
Fresh bakery basket Selection of Danish pastries, croissant and pain au chocolat	12
Mushroom, pea and feta cheese ragout Served in puff pastry with hazelnut hollandaise sauce	20
Add poached eggs	4
Home-made pancakes Served with orange, seasonal berries, honey cream, coconut shavings and toasted macadamia nuts	22
Freshly Squeezed Juice Orange, apple, carrot, grapefruit, pineapple, celery, beetroot, ginger, lemon, spinach	9
Specialty Coffee Cappuccino, latte, espresso, flat white, mocha, macchiato, long black, piccolo latte, chai latte, hot chocolate or filtered coffee	5
Premium Loose Leaf Tea English breakfast, earl grey, green tea, darjeeling, peppermint, lemon grass & ginger	5
Champagne Bollinger Special Cuvee	195
Veuve Cliquot Yellow Label	175
Moet & Chandon NV	150
Moet & Chandon NV 200ml	58
Sparkling wine Chandon Brut NV	72
Riva dei Frati Prosecco Treviso Brut, Veneto, Italy	65
By the glass Chandon Brut NV	14
Mimosa	14
Bloody Mary	15
Santa Vittoria Still Water	5
Santa Vittoria Sparkling Water	5

Please note all credit card payments incur a 1.5% merchant service fee added to the amount payable. All pricing include taxes.

Chefs special (name could change) – 26

Pan fried Clonakilty black pudding, poached egg, quinoa and corn bread. Served with apple puree, celery, walnuts and breakfast salad with

SIDES – 6

Breakfast chipolata

Bacon rashers

Sautéed button mushrooms

Home-baked beans

Grilled tomato

Pumpkin and potato hash

Sautéed spinach

Sliced avocado

Avocado with chilli, feta cheese and lime
(\$7.50)

BUFFET

"Indulge in the finest breakfast buffet in Sydney."

Full Australian – 45

Enjoy our bountiful selection of hot dishes on the buffet, such as streaky bacon, grilled sausages, fresh breakfast starch, sautéed mushrooms, grilled tomatoes, and fresh hotcakes. Take pleasure in our wide selection of freshly cooked eggs.

Indulge in our assortment of fresh breads and house baked muffins, doughnuts and pastries, accompanied with a selection of delicious jams & fresh honeycomb.

After something light, enjoy our gourmet muesli and flavoured yoghurts. For a more savoury palate, choose from our generous selection of cheeses, cured meats and smoked salmon. Indulge in our seasonal selection of fruits and freshly squeezed juices.

Continental – 30

Enjoy our bountiful selection of cereals, gourmet muesli and flavoured yoghurts. For a more savoury palate, choose from our generous selection of cheeses, cured meats and smoked salmon. Indulge in our seasonal selection of fruits and freshly squeezed juices

Indulge in our assortment of fresh breads and house baked muffins, doughnuts and pastries, accompanied with a selection of delicious jams & fresh honeycomb.