

A la Carte

Home-made bircher muesli (Gluten Free on Request) With oats, honey, pistachios, almonds, yoghurt and coconut	18
Home-made tropical granola With roasted pecans, pistachios, orange, lime and honey. Served with your choice of full cream, skimmed or soy milk or yoghurt	15
Vegan crumpets Served with smashed avocados, cinnamon roasted pumpkin and coconut bacon	20
Seasonal fruit platter With yoghurt and berry compote	18
Grits with piperade, Gouda and chickpeas Fine ground corn meal served with aromatic ragout of chickpeas, capsicum, tomato and smoked paprika. Served with grated Gouda cheese. Add poached egg	18 2
Smashed avocado with grilled sourdough Served with chilli, feta cheese, lime, coriander and breakfast salad Add smoked salmon Add poached eggs	25 4 4
Pecorino, chilli and spinach scrambled egg, quinoa and corn bread Served with grilled cauliflower and jalapeno.	25
Three egg 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)	25
Two eggs on toast Two eggs your way served with bacon and pumpkin and potato hash with breakfast starch, bacon 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
Toast basket (Gluten Free on request) Your choice of sourdough, white, multigrain, wholemeal or rye with a selection of spreads.	8
Mushroom and grilled haloumi bruschetta with green peas and mint puree Served on grilled sourdough, crushed toasted hazelnuts Add poached egg	22 2
Home-made pancakes (allow 20 minute wait time) Served with seasonal berries, honey comb and honey cream, coconut shavings and toasted macadamia nuts	20
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 Veuve Cliquot Yellow Label Moet & Chandon NV Moet & Chandon NV 200ml	195 175 150 58
Sparkling wine Chandon Brut NV Corte Gioaro Prosecco , Veneto, Italy	72 65
By the glass Chandon Brut NV Mimosa	14 14
Bloody Mary	15
Santa Vittoria Still or Sparkling Water	5

Classic Eggs Royal– 23

Lemon and chilli roasted Tasmanian salmon, poached eggs, toasted English muffin, hollandaise sauce, chives and breakfast salad.

SIDES – 7

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 – 32

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.

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

Beverage