

## A la Carte

<b>Home-made bircher muesli</b> (Gluten Free on Request) With oats, honey, pistachios, almonds, yoghurt and coconut	18
<b>Home-made tropical granola</b> With roasted pecans, pistachios, orange, lime and honey. Served with your choice of full cream, skimmed or soy milk or yoghurt	15
<b>Paleo granola breakfast bowl</b> Served sunflower seeds, almonds, macadamia nuts, pepitas, dates, pecan nuts, cranberries and coconut served with coconut yoghurt	20
<b>Seasonal fruit platter</b> With yoghurt and berry compote	20
<b>Oatmeal porridge</b> Cooked in your choice of milk or water, served with cinnamon, almonds and caramelised banana	19
<b>Smashed avocado with grilled sourdough</b> Served with chilli, feta cheese, lime, coriander and breakfast salad	25
<b>Add smoked salmon</b>	4
<b>Add poached eggs</b>	4
<b>Home-made waffles</b> Served with lemon curd, whipped cream, berries, orange segments, crunch macadamia nuts.	25
<b>Three egg omelette</b> 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
<b>Two eggs on toast</b> 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
<b>Fresh bakery basket</b> Selection of Danish pastries, croissant and pain au chocolate	12
<b>Toast basket</b> (Gluten Free on request) Your choice of sourdough, white, multigrain, wholemeal or rye with a selection of spreads.	8
<b>BLT Quinoa bowl</b> Served with crispy bacon, lettuce, blistered cherry tomatoes, sliced avocado quinoa and poached eggs	24
<b>Raw bowl with poached egg</b> Served with cauliflower, broccoli, kale, black quinoa, parsley, pumpkin seed, Sunflower seed, white & black sesame seed, pistachio, barberries & sultanas, With tahini dressing	24
<b>Home-made soufflé pancakes (allow 20 minute wait time)</b> Served with strawberries, bananas, honey and honey cream, coconut shavings and toasted macadamia nuts	24
<b>Freshly Squeezed Juice</b> Orange, apple, carrot, grapefruit, pineapple, celery, beetroot, ginger, lemon, spinach	9
<b>Specialty Coffee</b> Cappuccino, latte, espresso, flat white, mocha, macchiato, long black, piccolo latte, chai latte, hot chocolate or filtered coffee	5
<b>Premium Loose Leaf Tea</b> English breakfast, earl grey, green tea, darjeeling, peppermint, lemon grass & ginger	5
<b>Champagne</b> Bollinger Special Cuvee Veuve Cliquot Yellow Label Moët & Chandon NV	195 175 150
<b>Sparkling wine</b> Chandon Brut NV	72
<b>By the glass</b> Chandon Brut NV Mimosa	14 14
<b>Bloody Mary</b>	15
<b>Santa Vittoria Still or Sparkling Water</b>	5

## Classic Eggs Benedict– 26

Poached eggs on English muffin, braised ham hock and Hollandaise sauce.

## 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.

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

## Beverage