



BREAKFAST MENU ADULTS \$30 | KIDS \$12.5

COLD SELECTION

European Breakfast Platter

Danish, Croissant, Fruit Salad, Yoghurt, Cold Meats, Cheese, Condiments

Cereal Selection

Cornflakes, Weet-Bix, Coco Pops, Plain Muesli, Bircher Muesli

Yoghurt - choice of plain, passionfruit and berry

Porridge - House made porridge served with nuts and brown sugar

Fruit - Seasonal Fruit Salad

Baked Goods

Danish, Croissant, Muffin

Toast – White, Wholemeal, Multigrain, Rye

Condiments – Homemade Jam and Marmalade, Peanut Butter, Vegemite, Honey

Juices - Freshly Squeezed Orange Juice or Apple Juice

HOT SELECTION

Two Eggs Cooked Your Way

(Fried, Scrambled or Poached) served with Smoked Bacon

Homemade Baked Beans

Homemade Baked Beans served with Two Poached Eggs

Spinach & Cheddar Omelette

Button Mushrooms, Beerenberg Tomato Relish

Eggs Benedict

Poached Free-Range Eggs, Ham, Toasted English Muffin, Hollandaise Sauce

Avocado Smash

Crumbled Feta, Pine Nuts, Poached Free Range Eggs, served on toasted Rye Bread

Pancake Stack (3)

Maple Syrup, Mixed Berries, Whipped Chantilly Cream

Breakfast add-ons: Sausages, Bacon, Mushrooms, Hash Browns, Tomatoes, Spinach

Barista Coffee & Tea \$4 Soy, Almond & Lactose Free Additional .50c Mug Additional .50c

Gluten Free, Dairy Free and Vegetarian options available upon request