the Terrace

ESCAPE
IMITATION

Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, and gluten. While we take care to accommodate dietary requirements, we cannot guarantee allergen-free dishes. A surcharge of 10% applies on Sundays, and 15% applies on public holidays.

BREAKFAST

For morning wanderers

45.0 per person

Please select one option

House Made Granola
Greek yoghurt, cocoa nibs, berry compote, fresh berries + Emporium honey (gf, vo)

Banana Choc Chip Pancakes
Caramelised banana sauce, cocoa nib crunch, mascarpone crème fraîche (vg)

Corn + Zucchini Fritters
Cashew crème fraîche, smashed avocado + piccolo herbs (vg)

Emporium Eggs Benedict
Poached free-range eggs, toasted English muffin, rich hollandaise (gfo)
Choice of: Blue Swimmer crab (I), fresh avocado + finger lime
Maple glazed Noosa ham + wilted spinach
Truffled wild mushrooms + porcini salt

Smashed Avocado on Sourdough
Poached free-range eggs, chilli oil, crispy shallots, micro coriander

Breakfast Board
Continental breakfast – seasonal fruit, yoghurt, berry compote, granola, croissant, house made banana bread (n)
Cereal on request | Dietary options available

Classic Breakfast
Two free-range eggs (fried, poached or scrambled), toasted sourdough, hash brown, grilled Pendle hickory smoked bacon, cherry tomato relish (gfo, vg)

Pumpkin Gnocchi
Whipped goats cheese, toasted pepitas, poached egg + crispy sage (gf, vg, vo)

Vegan Tartiflette
King brown mushrooms, kipfler potatoes + cashew reblochon sauce (gf, n, v)

Grab + Go
Smoked Salmon (I) Bagel, caper cream cheese, cucumber, dill, red onion

df dairy free | **gf** gluten free | **n** contains nut | **o** option | **v** vegan | **vg** vegetarian

A Australian | **I** Imported | **M** Mixed
SEAFOOD ORIGIN

Additional Sides + 7.0

Toast
Choice of: sourdough | rye | quinoa + soy | gluten free sourdough

Two Free Range Eggs
Choice of: fried | poached | scrambled

Grilled Pendle Hickory Smoked Bacon | Wilted Spinach | Avocado | Herb Roasted Mushrooms | Hash Brown | Pork + Fennel Sausage

Seasonal Fresh Fruit + 12.0

BEVERAGE

For cups that wake and calm
Please select two options

Barista Made Coffee
Espresso | Piccolo | Macchiato | Long Black | Cappuccino | Flat White | Latte | Mocha | Hot Chocolate | Chai Latte | Iced Latte | Iced Long Black

Tea
English Breakfast | Peppermint | Organic China Green Sencha Earl Grey | Chamomile | Lemongrass + Ginger | Chai

Juice
Orange | Cranberry | Pineapple | Apple | Tomato

CHILDREN'S BREAKFAST

For little explorers

18.0 per person

Please select one option

Banana Choc Chip Pancakes
Caramelised banana sauce, cocoa nib crunch, mascarpone crème fraîche (vg)

Scrambled Eggs
Toasted muffin

Smashed Avocado
Toasted muffin

Mini Breakfast

Toasted muffin, bacon, hash brown
Choice of:

Scrambled egg | Fried egg | Poached egg

JUICES

Small sips, big smiles

Please select one option

Orange

Cloudy Apple

Cranberry

Pineapple

Tomato

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SEAFOOD ORIGIN