

the
Quartier
BISTRO & BAR

BREAKFAST

CLASSIC BREAKFAST \$27
Scrambled, Fried or Poached Eggs with Bacon,
Hashbrown, Sourdough & Cultured Butter

VEGETARIAN PLATE \$25
Baked Beans, Tomato, Fried Eggs, Herb Salad,
Sourdough & Cultured Butter

QUARTIER EGGS BENEDICT \$25
Croissant, Poached Eggs, Smoked Salmon &
Hollandaise Sauce

SMASHED AVOCADO \$24
Poached Egg, Whipped Chevre Herb Salad on
Sourdough

BUTTERMILK PANCAKE \$23
Summer Fruit Compote, Caramelized Banana,
Creme Fraiche & Maple Syrup

FROM THE BAKERY \$19
Selection of Mini Croissant, Chocolate Twist,
Seasonal Danishes

SOURDOUGH \$15
Cultured Butter, Berry Jam, Orange Marmalade or
Vegemite

GRANOLA \$16
Almond & Sultana Granola, Yoghurt & Fruit

FRUIT SALAD \$18
Selection of Seasonal Fresh Fruits & Yoghurt

QUARTIER STATION \$20
Selection of Cereals, Seasonal Fruits, Beans to Cup &
Cold Beverages

ADD ON

+Egg \$3	+Baked Beans Avocado Bacon \$6
+Tomato Spinach \$4	+Smoked Salmon \$9
+Hashbrown \$5	Gluten Free Bread Available \$1

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BEVERAGES

BARISTA COFFEE

Espresso, Long Black, Cappuccino, Flat White, Latte, Macchiato, Piccolo, Decaffeinated & Hot Chocolate

Soy, Almond, Oat, Lactose Free +\$1



ICED

\$6.5

Iced Long Black, Iced Latte, Iced Chocolate & Iced Chai

Add Syrup Hazelnut, Vanilla, Caramel +\$1

DILMAH TEA

\$6

English Breakfast, Earl Grey, Peppermint, Green & Chamomile

JUICE

\$7

Orange, Apple & Pineapple



OUR MENU & KITCHEN CONTAINS MULTIPLE ALLERGENS AND FOODS WHICH MAY CAUSE AN INTOLERANCE. OUR TEAM WILL MAKE EFFORTS TO ACCOMMODATE DIETARY REQUIREMENTS. HOWEVER, DUE TO THE SHARED PRODUCTION AND SERVING ENVIRONMENT, WE CANNOT GUARANTEE THE COMPLETE OMISSION OF SUCH ALLERGENS OR FOODS WHICH MAY CAUSE AN INTOLERANCE. PLEASE INFORM OUR TEAM IF YOU HAVE A FOOD ALLERGY OR INTOLERANCE. CREDIT CARD SURCHARGE OF 1.4% APPLICABLE ON PAYMENTS BY CARD. 15% SUNDAY AND PUBLIC HOLIDAY SURCHARGE APPLIES ON THIS MENU