Breakfast

all inclusive 40.0

TO BEGIN

Seasonal Fruit (df, gf, vg)

Fresh Baked Pastries (vg)

Breakfast Yoghurt Pots (gf, n)

Cereal

Weetbix | Coco Pops | Sultana Bran | Cornflakes

Choice of milk

À LA CARTE (choice of)

Two Free Range Eggs + Sourdough

Fried, poached or scrambled, cherry tomato relish (gfo, vg)

Blueberry Pancakes

Blueberry compote, lemon curd, pistachio, fairy floss (n, vg)

Smoked Salmon Rosti

Poached eggs, salsa verde, lemon myrtle

Shakshuka

Baked eggs with tomato, harissa, labneh, Turkish bread (vg)

Poached Eggs + Avocado

Persian feta, crisp rice cracker, sumac, sourdough (gfo, vg)

Eggs Benedict

Poached free range eggs, toasted English muffin, wilted spinach, hollandaise (vg)

Choice of: smoked salmon | smoked ham | grilled bacon | haloumi

Terrace Breakfast

Free range eggs – fried, poached or scrambled, grilled bacon, chipolata sausage, herb roast mushroom, hash brown, cherry tomato relish, sourdough (gfo)

Falafel + Avocado Souvlaki

Macadamia feta, tomato, kale, chickpeas, pine nuts, tahini dressing (n, v)

Mixed Berry Açaí Bowl

Coconut yoghurt, banana, blueberries, toasted almonds + seeds (gf. n. v)

BEVERAGES

Barista Made Coffee

Espresso

Piccolo

Macchiato

Long Black

Cappuccino

Flat White

Latte

Mocha

Hot Chocolate

Chai Latte

Iced Latte

Iced Long Black

Juices

Orange

Cranberry

Pineapple

Apple

Tomato

Loose Leaf Tea

English Breakfast

Peppermint

Organic China Green Sencha

Earl Grey

Chamomile Lemongrass & Ginger

Chai