

# Breakfast Menu

## Lakeside Dining

Serving contemporary alpine fare and the season's signature dishes & drinks

### Bottomless Bennies

Unlimited servings of any Benedict and country potatoes with a glass of orange juice

\*Upgrade your juice to a Mimosa +5

Smoked Salmon & Pickled Red Onion | Prosciutto Cotto Rosemary Ham & Fried Sage | Avocado, Tomato Jam & Roasted Spiced Seeds  
Served with hollandaise and country potatoes – 28

### Nita Lake Breakfast

Two eggs any style, smoked bacon, sausage, breakfast potatoes, toast and jam - 24

### Spa Breakfast

Poached eggs, muesli crisps, green chickpea hummus, sautéed kale and tomatoes - 24 v

### Vegan Sausage & Tofu Scramble

Tofu 'scrambled eggs', modern meat sausage, mushroom, kale, red onion, potato hash- 24 vg

### Truffled Mushroom & Brussel Sprout Hash

Poached eggs on crispy brussels sprouts, king trumpet mushrooms, roasted yams, caramelized onions, fingerling potatoes and Golden Ears cheese curds topped with truffled hollandaise - 26 v

### Blueberry Pancakes

Maple syrup, blueberry compote and whipped cream - 19 v

### Caramelized Banana and Nutella French Toast

Coconut whip and maple syrup - 21 v

## SIDES

Housemade Granola with milk - 11 v

Wholegrain Oatmeal

with brown sugar and apple butter – 11 VG GF

Granola Parfait

housemade granola, Greek yogurt, blueberry compote,  
toasted almonds, fresh berries - 14 v

Fresh Fruit Salad – 9 VG

One Egg any style – 3 GF

Breakfast Potatoes – 3 GF

Bacon- 4 GF

Country sausage – 4

Smoked Salmon – 4 GF

Croissant, Scone or Pain au Chocolat - 4 each

Selection of Toast

white, sourdough, whole wheat or multigrain  
served with jam, marmalade, honey - 4

## DRINKS

Tea or freshly brewed coffee - 4

Specialty coffee

Mocha, Latte, Cappucino, Americano - 4.50

Espresso - 3.50

Juice

Apple, Orange, Grapefruit - 6

Breakfast Mimosa

Orange or Grapefruit - 13.50

Bailey's Coffee

Single - 8 | Double - 10

Rise & Shine Caesar

Bacon Fat Washed Titos Vodka, Clamato Juice,

salt & pepper, onion powder,

tabasco, HP sauce, celery- 16

Gluten free options/modifications can be made to most existing dishes

VG = Vegan V = Vegetarian GF = Gluten Free



# CHILDRENS BREAKFAST MENU

for children 12 and under

## KIDS FAVOURITES

Pancakes with Crispy Bacon

Served with maple syrup and whipped cream - 9

Scrambled Eggs

Served with country potatoes and crispy bacon - 9

All kids favourites are served with a glass of milk or hot chocolate

## SIDE DISHES

Granola Parfait v GF

Marinated berry compote, granola, greek yogurt- 7

Breakfast Extras

one egg any style - 3 | country potatoes GF - 3 | country sausage- 4

smoked salmon GF - 4 | half avocado VE GF - 3 | hollandaise GF- 2

Housemade Pastries

croissant - 4 | scone - 4 | pain au chocolat - 4

## DRINKS

Milk: chocolate or regular - 3.5

Fresh pressed juice: orange, grapefruit - 8.50

Juice: apple, orange, grapefruit - 6

hot chocolate - 4