

THE WINDSOR

MELBOURNE

VIENNOISERIES

Croissant, Pain au Chocolat or Danish

Freshly baked each morning

7.5

CONTINENTAL BREAKFAST

Sourdough, multigrain or fruit **TOAST**

*Served with butter, marmalade, strawberry jam,
peanut butter, vegemite or honey*

10

AVOCADO Toast

Vegan fetta, seeded sourdough, pistachio, pea pesto

24

Housemade **GRANOLA**

*Wholegrain oats, dried fruits, nuts, seeds, sheep's milk
yoghurt, saffron-poached pear*

21

Chilled Coconut & Quinoa **PORRIDGE**

Blood orange, lime, mint

22

French **TOAST**

*Caramelised banana, vanilla mascarpone,
candied pecans*

24

Seasonal **FRUIT SALAD**

Yoghurt, coconut sugar, peanut and lime

19

**All seafood is of imported origin*

**This menu reflects the kitchen's intended expression
and is served as designed. Whilst modifications are
not possible, please notify your server of dietary
requirements and allergies upon ordering.*

EGGS

Free range eggs **ON TOAST**

Cooked your way

18

Eggs **ROYALE**

*Toasted English muffins, lemon sautéed greens,
smoked salmon, poached free range eggs, hollandaise*

28

Eggs **BENEDICT**

*Toasted English muffins, honey mustard-glazed ham
(organic), poached free range eggs, hollandaise*

28

WILD MUSHROOM ROSTI

*Creamed mushrooms, fried free range egg, black garlic,
potato rosti*

26

Proper **EGG & BACON**

*Cheddar toast, maple-glazed bacon, fried free range
egg, gentleman's relish*

28

FARM GATE Breakfast

*Caramelised bacon, fried free range egg, avocado,
mushrooms, pork & fennel sausage,
baked tomato, sourdough*

32

CHAMPAGNE & COCKTAILS

Piper-Heidsieck 30

Louis Perdrier Brut (sparkling wine) 15

Mimosa 12

JUICE

Orange 10

Green 10

(Pineapple, kale, ginger & lemon)

THE SUITE SET

45

Select a **COLD PRESSED JUICE**

Orange OR Green juice (blend of pineapple, kale, ginger & lemon)

VIENNOISERIES

And your choice of **VIENNOISERIE**

Croissant / Pain au chocolat / Danish

MAINS

And a **MAIN**

Sourdough, multigrain or fruit **TOAST**

*Served with butter, marmalade, strawberry jam,
peanut butter, vegemite or honey*

AVOCADO Toast

Vegan fetta, seeded sourdough, pistachio, pea pesto

Housemade **GRANOLA**

*Wholegrain oats, dried fruits, nuts, seeds
sheep's milk yoghurt, saffron-poached pear*

Chilled Coconut & Quinoa **PORRIDGE**

Blood orange, lime, mint

French **TOAST**

*Caramelised banana, vanilla mascarpone,
candied pecan*

Free range eggs **ON TOAST**

Cooked your way

Eggs **ROYALE**

*Toasted English muffins, lemon sautéed greens,
smoked salmon, poached free range eggs, hollandaise*

Eggs **BENEDICT**

*Toasted English muffins, honey mustard-glazed ham
(organic), poached free range eggs, hollandaise*

WILD MUSHROOM ROSTI

*Creamed mushrooms, fried free range egg, black garlic,
potato rosti*

Proper **EGG & BACON**

*Cheddar toast, maple-glazed bacon,
fried free range egg, gentleman's relish*

FARM GATE Breakfast

*Caramelised bacon, fried free range egg, avocado,
mushrooms, pork & fennel sausage,
baked tomato, sourdough*

And **COFFEE OR TEA**