



BREAKFAST

ALL INCLUSIVE 40.0

CONTINENTAL

Seasonal Fruit

Banana Bread + Cinnamon Mascarpone

Croissant + Preserves

Breakfast Yoghurt Pot
with granola

Dietary options available

Cereal

Oat + Maple Granola (n)

Coconut + Pistachio Granola (gf, n, v)

Weetbix | Coco Pops | Sultana Bran | Cornflakes

À LA CARTE

Toasted Sourdough

Butter + preserves (gfo)

Two Free Range Eggs + Sourdough

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

Blueberry Pancakes

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

Poached Eggs + Avocado

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

Truffle Mushroom on Sourdough

Sautéed local mushrooms, cashew cheese, spinach + salsa verde (n, v)

Eggs Benedict

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

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

Emporium Breakfast

Free range eggs – fried, poached or scrambled, grilled bacon, chipolata sausage, herb roasted mushroom, hash brown, cherry tomato relish, sourdough toast

Gluten free toast available on request

df - dairy free | gf - gluten free | n - contains nut | o - optional | v - vegan | vg - vegetarian





BEVERAGES

BARISTA MADE COFFEE

Espresso
Piccolo
Macchiato
Long Black
Cappuccino
Flat White
Latte
Mocha
Hot Chocolate
Chai Latte
Iced Latte
Iced Long Black

LOOSE LEAF TEA

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

JUICES

Orange
Cranberry
Pineapple
Apple
Tomato

