

MENU

Please select one option

CITRON CREPES

Lemon gel, lemon syrup, vanilla chantilly + lemon sugar (*gf, vg*)

COCONUT YOGHURT PANNA COTTA

Toasted oat + maple granola, tropical fruit compote, seasonal fruit, cocoa nibs (*gfo, n*)

CROQUE MADAME

Wood-smoked Noosa ham, toasted artisan sourdough, Gruyère cheese, hot English mustard, topped with a fried free-range egg

SMASHED AVOCADO + SMOKED RICOTTA

Two free-range poached eggs, toasted sourdough, charred lemon oil, beurre noisette crumbs

CRISPY POTATO + GRUYERE ROSTI

Smoked salmon (*l*), two free-range poached eggs, citrus hollandaise + brown butter (*gf*)

CORN + ZUCCHINI FRITTERS

Cashew crème fraîche, smashed avocado + piccolo herbs (*vg*)

EGGS BENEDICT

Poached free-range eggs, toasted English muffin, wilted spinach, rich hollandaise (*gfo*)

Choice of two: Smoked Atlantic salmon (l) | Wood-smoked Noosa ham | Halloumi | Grilled Pendle hickory smoked bacon

CLASSIC BREAKFAST

Two free-range eggs (fried, poached or scrambled), toasted sourdough, hash brown, Grilled Pendle hickory smoked bacon, cherry tomato relish (*gfo, vgo*)

df dairy free | **gf** gluten free | **n** contains nut
o option | **v** vegan | **vg** vegetarian

A Australian | **I** International | **M** Mixed
SEAFOOD ORIGIN



ADDITIONAL SIDES +7.0

Toast - sourdough, rye, quinoa + soy, gluten free sourdough

Two Free Range Eggs - fried, poached, scrambled

Grilled Pendle Hickory Smoked Bacon | Wilted Spinach | Avocado |

Hash Brown | Herb Roasted Mushrooms | Pork + fennel sausage

SEASONAL FRESH FRUIT +12.0

BEVERAGE

Please select two options

BARISTA MADE COFFEE

Espresso

Piccolo

Macchiato

Long Black

Cappuccino

Flat White

Latte

Mocha

Hot Chocolate

Chai Latte

Iced Latte

Iced Long Black

TEA

English Breakfast

Peppermint

French Earl Grey

Chamomile

Ginger Kiss

Australian Sencha Green Tea

Masala Chai

JUICE

Orange

Cranberry

Pineapple

Apple

Tomato

