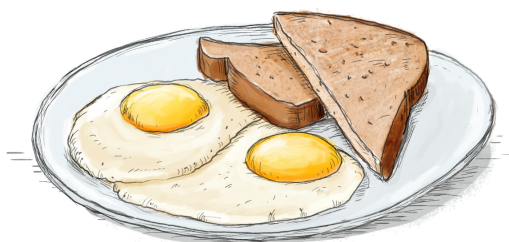


THE CLIVEDEN

BAR & DINING



The Cliveden Breakfast

A marketplace of Australia's favourite providores

In house guests \$42 per person (Kids \$21, under 12 free)
External \$45 per person (Kids \$22.50, under 12 free)

The Bakery

Freshly baked goods from our local suppliers – delivered daily

Bread loaves from La Madre bakery

Sourdough loaf, pumpkin bread, raisin bread, traditional baguette

Selection of Lawson slice bread (available 1st week of Aug);

Traditional white, stone mill, Settlers grain, crumpets,
English muffins, fruit muffins

Selection of pastries from La Madre bakery

Assorted doughnuts, plain croissant, pain-au-chocolat, almond croissant,
fruit Danishes, morning bun, Pain au raisin

Served with Beerenberg Jams & spreads (on rotation):

Australian strawberry Jam, Australian satsuma Plum jam,
Australian blue berry jam, Australian Orange marmalade
Australian Raspberry Jam , Australian Apricot Jam
Mayvers Peanut Butter, Mayvers almond Butter
Vegemite, Nutella

The Health Corner

Selection of Cereals

Homemade granola, Nutri grain, Rice Bubbles
All bran, Weet-Bix, Milo

Nuts

Walnut, Almond, Pecan, Cashew, Hazelnut
Dried Fruits

Coconut flakes, Goji berries, Banana chips, Mulberries,
Black Currants, Raisins

Seeds

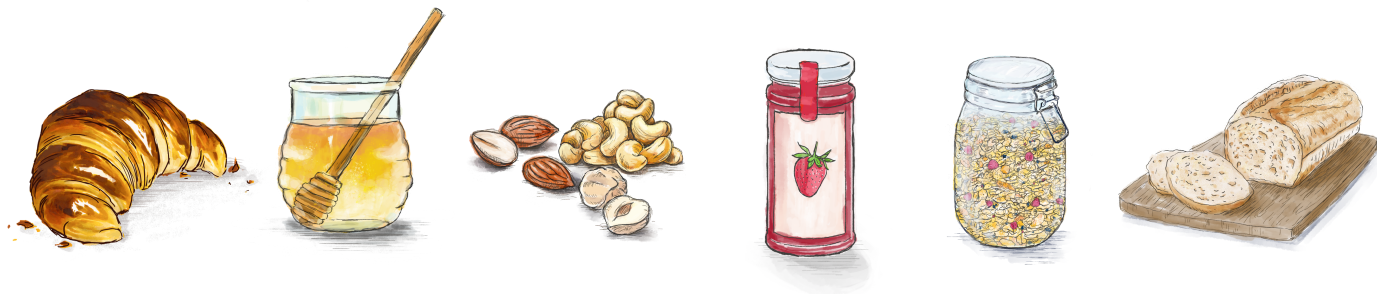
LSA, Sunflower seeds, Chia seeds, Pumpkin seeds,
Hemp seeds, Cacao nibs

Honey Counter

Whole Beechworth Honey honeycomb

Selection of Beechworth Honey jars;

Traditional honey, Outback honey, Ironbark honey
Fruity Hill-gum Bush honey, Coolibah honey, Blue-gum honey



Please note prices and ingredients/menu items
are subject to seasonal changes

The Hot Breakfast Staples

All the hot trimmings to go with your eggs

Breakfast sausage on weekly rotation
Andrews Choice Grilled chicken sausage,
Delica house made pork and beef sausage

Tibaldi Grilled bacon rashers glazed with Beechworth Manuka Honey & sage
Bush country style home made baked beans
Oven roasted button mushrooms with garlic & herb butter
Grilled Roma tomato with vegan basil pesto
Hashbrown

Oatmeal Porridge served with stewed rhubarb, cinnamon sugar,
banana compote, berry compote & Beechworth avocado honey

Served with Beerenberg sauces:

Australian Tomato sauce
BBQ sauce
Chilli Sauce
Worcestershire sauce

The Egg Counter

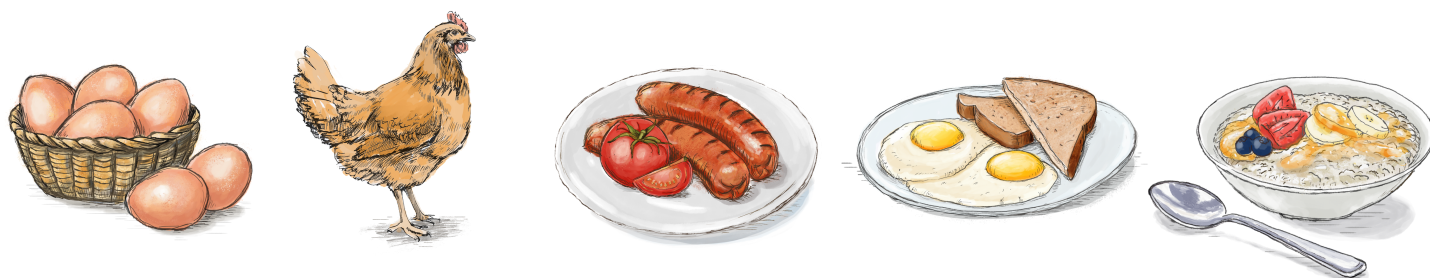
4-5 Eggs to select from each day

From Sunny queen:

Free range pasteurized scrambled egg

From Green Eggs:

Poached free range eggs
Fried free range eggs
Baked eggs free range eggs
Special egg dish of the day on rotation



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The Dairy and Deli station

Dairy

Homemade Bircher Muesli
Homemade Chia & toasted coconut pudding
Coconut Yoghurt
St David's Plain yoghurt
Gippsland Dairy fruit yoghurts
Butter medallions and margarine

Selection of Australian cheeses

Tarago Brie from Gippsland Victoria
Meredith goat's ash from Meredith West Melbourne
Warrnambool Cheddar

Deli

Selection of cold cuts
Free range Chicken breast
Tibaldi Mild Salami
Tibaldi Ham of the bone

Smoked Salmon

Smoked Petuna Tasmanian salmon
Served with condiments: dill & creme fraiche, capers,
sliced lemon & diced red onion
Mixed leaf salad with accoutrements: cherry tomato, edamame beans,
mixed grains & Mt Zero dressings

The Gluten Free Station

Mostly all homemade gluten free array of Gluten free delights

Homemade orange blossom date bar
Plant based chocolate brownie bliss balls
Homemade vegan banana bread
Assorted friands; pandan, blueberry and lemon, orange blossom
White gluten free bread
Whole meal/multi grain gluten free bread
Corn flakes
Carmen's granola



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