

BREAKFAST

For morning wanderers

45.0 per person

Please select one option

House Made Granola

Greek yoghurt, cocoa nibs, berry compote, fresh berries + Emporium honey (gf, vo)

Banana Choc Chip Pancakes

Caramelised banana sauce, cocoa nib crunch, mascarpone crème fraîche (vg)

Emporium Eggs Benedict

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

Choice of: Blue Swimmer crab (I), fresh avocado + finger lime

Maple glazed Noosa ham + wilted spinach

Truffled wild mushrooms + porcini salt

Smashed Avocado on Sourdough

Poached free-range eggs, chilli oil, crispy shallots, micro coriander

Breakfast Board

Continental breakfast – seasonal fruit, yoghurt, berry compote, granola, croissant, house made banana bread (n)

Cereal on request | Dietary options available

Classic Breakfast

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

Pumpkin Gnocchi

Whipped goats cheese, toasted pepitas, poached egg + crispy sage (gf, vg, vo)

Grab + Go

Smoked Salmon (I) Bagel, caper cream cheese, cucumber, dill, red onion

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

Choice of: sourdough | rye | quinoa + soy | gluten free sourdough

Two Free Range Eggs

Choice of: fried | poached | scrambled

**Grilled Pendle Hickory Smoked Bacon | Wilted Spinach | Avocado |
Herb Roasted Mushrooms | Hash Brown | Pork + Fennel Sausage**

Seasonal Fresh Fruit + 12.0

BEVERAGE

For cups that wake and calm

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 | Organic China Green Sencha Earl Grey | Chamomile |
Lemongrass + Ginger | Chai*

Juice

Orange | Cranberry | Pineapple | Apple | Tomato