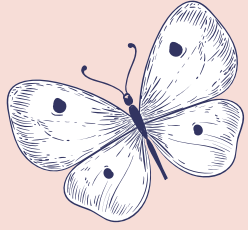




Suzette



À LA CARTE BREAKFAST MENU

Softel Breakfast Burger / 26 (GFOA)

Black Forest bacon, avocado mousseline, sun-ripened tomato, free-range fried egg, rocket, homemade chutney and aioli on brioche bun

Softel Eggs Benedict / 29

Free-range poached eggs, smoked Tasmanian salmon, baby spinach on oven-fresh croissant with beurre noisette hollandaise

Omelette / 30 (GF)

Served with your choice of fillings

Adelaide Hills brie cheese, roasted tomato and thyme
Champagne ham, cheddar cheese and roasted tomato
Smoked salmon, cheddar cheese and fresh herbs

Two Free-Range Eggs Your Way / 17

Scrambled, fried, poached or boiled free-range eggs with sourdough

Add-Ons / 8 (GF)

Middle bacon, chorizo, chicken sausage, roast tomato, avocado, hash browns, herb roasted mushrooms, homemade baked beans

Nourishing Greens / 28 (V/GFOA)

Charred seasonal greens, white bean hummus, roasted tomato, sesame avocado, poached free-range eggs on dark rye

Pancakes / 28

Fluffy pancakes, fresh banana, seasonal berries, maple syrup and crème Chantilly

Smashed Avocado / 23 (GFOA/VGOA)

Avocado, fresh herbs, Persian fetta, toasted pepitas, chilli flakes and rocket on dark rye

Add on free-range eggs / 5 each

Softel Bircher Muesli / 20

Seasonal fruits, Greek yoghurt, rolled oats and toasted nuts

Fruit Plate / 20

Selection of fresh melon, seasonal berries and grapes

French Boulangerie Basket / 22

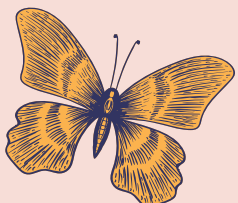
Oven-fresh croissant and Danish with selection of confitures and French butter

Crêpes / 28

Banana, maple syrup, toasted pecans and bourbon vanilla crème Chantilly

Breakfast Cereal Selection / 11

Corn Flakes, Just Right, Weetbix, Nutri-Grain and toasted muesli



GF Gluten Free GFOA Gluten Free Option Available VGOA Vegan Option Available

Our menu contains allergens and is prepared in a kitchen that handles peanuts, nuts, milk, wheat, gluten, fish, shellfish, molluscs, lupin soy, lactose, and eggs. Whilst all reasonable efforts are taken to accommodate guests' dietary needs, we cannot guarantee our food will be allergen-free. Our menu uses HALAL certified meat and does not contain non HALAL products.