

BREAKFAST MENU

- 6 Toast by three with Conserves (Gluten Free available)
- 8 Café Cut Raisin Toast by two
- 9 Bowl of Seasonal Fruit Salad (V, GF)
- 12 Pancakes with Maple Syrup
- 18 Avocado on Sourdough Toast with Persian Fetta & Smoked Almonds (V, GF)
- 13 Banana Oatmeal with Blueberries & Honey (V)
- 18 Omelette - Choose between: (GF) Ham + Cheese
 Spinach + Mushroom
- 14 Eggs on Sourdough Toast - Scrambled, Fried or Poached
- 20 Eggs Benedict on Sourdough Toast - Choose Bacon, Smoked Salmon or Kale
- 16 Bacon & Egg Roll with BBQ Sauce + Hash Brown
- 14 Bircher Muesli Bowl with Green Apple & Coconut
- 9 Croissant Duo and Danish
- 7 Cereal of your Choice:
 Nobles Natural Muesli, Weet-Bix, Corn Flakes, Coco Pops, Special K, Rice Bubbles

A D D - O N S

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|---|------------|---|-------------|---|-------------------|
| 4 | Sausage | 5 | Bacon | 3 | Extra Egg |
| 3 | Mushroom | 3 | Baked Beans | 5 | Smoked Salmon |
| 3 | Hash Brown | 2 | Tomato | 2 | Gluten Free Bread |

B E V E R A G E S

- 5 Coffee by Vittoria
- 5 Tea by La Maison Du The:
 English Breakfast, Earl Grey, Camomile, Peppermint, Green Tea, Lemon & Ginger
- 5 JUICE - Orange, Apple, Pineapple