



the breakfast

the continental breakfast 31.0
from our buffet selection of fresh fruits, cereals, toast, croissants, danish pastries, yoghurts, compotes & juices

the full breakfast 45.0
take some time to enjoy our continental buffet, then follow with one of the hot meals from our a la carte menu or hot buffet

a la carte (all our eggs & bacon are freedom farmed)

light, healthy & toasted

two eggs any style 16.0
on wholegrain or white toast v

2 egg omelette 21.0
your choice of **2** ingredients, served with tomato relish: ham, cheese, tomato, onion, mushroom

avocado on toast 25.0
crushed avocado, ciabatta, poached egg, feta, chili oil, dukkah n

chia bowl 22.0
coconut & pineapple chia seed pudding, berry compote, seasonal fruit, granola gf v df

going traditional

porridge 24.0
spiced porridge, roasted pears, vanilla mascarpone, toasted pecans, maple syrup gf v

50 plated breakfast 32.0
grilled bacon, sausage, grilled tomato, sautéed mushrooms, potato rösti, two eggs your way, toast

eggs benedict 27.0
ciabatta english muffin, poached eggs, spinach, hollandaise, dukkah, bacon or mushroom

chive crumpets 27.0
lemon & herb crème fraîche, smoked salmon, poached egg, fish roe

brioche french toast 26.0
caramelized brioche, peanut butter mousse, strawberry coulis, vanilla marshmallow v n

additions	8.0 per item
two eggs	sauté mushroom
free range bacon	sausage
roast tomato	hash sticks
Toast	4.0

beverages

espresso coffees - short black & long black 5.5

espresso coffees - flat white, latte, cappuccino, mochaccino, macchiato, chai latte, hot chocolate 6.0

alternate milks available: additional 0.5
soy, almond, oat, coconut

tea & infusions 5.5

Juices - apple, orange, pineapple, cranberry 6.0

homegrown smoothie 8.0

bloody mary 18.0

mimosa 16.0

gf - gluten free v - vegetarian lf - local food (provincially sourced)
df - dairy free n - contains nuts