



## A La Carte Breakfast Menu

Muesli Jar			12
layers of mixed berry compote, fresh berries, toasted muesli, low fat natural yoghurt			
1/2 cut rock melon fruit bowl			16
rock melon filled with fresh cut pineapple & berries, topped w/low fat natural yogurt & chia seeds, granola bites on side			
Toasted banana bread			14
fresh chopped banana, caramelised banana, ricotta, maple syrup, walnuts, berry coulis			
Jambon & scrambled eggs croissant			16
thick cut honey leg ham, scrambled eggs, caramelised onion, semi-dried roasted tomato, lemon & ricotta butter in an open croissant			
Salad bowl			16
kale, roasted pumpkin, sunflower & sesame seeds, chickpea, fetta			
Egg Benedict - ham & romesco			20
charcoal bun, poached egg, wilted spinach, hollandaise sauce, herb, tomato & parsley oil			
Eggs Atlantic - smoked salmon			20
charcoal bun, poached egg, wilted spinach, hollandaise sauce, herb, tomato & parsley oil			
One pan baked egg			18
mild chorizo, spinach, potato, roasted almonds, crème fraiche, sourdough toast			
Poached eggs & roasted Portobello mushroom			19
cannellini bean puree, hollandaise sauce, wilted spinach, hazel nuts and herbs, sough dough toast			
Big breakfast			18
your choice of eggs scrambled, fried, poached w/ chorizo, spinach, roasted tomato, dukkah, portobello mushroom, sough dough toast			
Choose your toast w/ homemade jam & butter			6
sourdough, croissant, raisin, charcoal			
Add to your toast		KIDS STUFF	
avocado	5		
2 poached eggs	6	Croissant	
2 scrambled eggs	6	w/nutella	6
2 fried eggs	6		
Sides		Short stack of buttermilk pancakes	
2 hash browns	4	w/ maple syrup, nutella, banana	6
2 rashers of crispy bacon	6	w/ scrambled eggs	10
avocado	5	w/ ham & cheese	10

Gluten Free Options Available.

We apologise, breakfast dishes cannot be varied.