

breakfast

\$32.50 per person

to start fresh fruit and pastries

tea

then

black leaf teas

4

english breakfast
earl grey
chai

your choice of the following

sweet corn pancakes with roast tomatoes, rocket, avocado
and herb crème fraiche

green leaf teas

4

japanese lime
genmaicha – japan
gunpowder – taiwan
jasmine with flowers

buttermilk pancakes with berries, maple syrup and vanilla ice cream

wok fried eggs with steamed rice, sweet soy, sesame oil,
chilli, herbs, and crispy shallots

herbal infusions

4

peppermint
rooibos citrus
camomille

brioche french toast, crispy bacon, whipped cream, berries and maple sryup

your choice of eggs any style with sour dough or multi grain toast
with a choice of up to three of the following

coffee

coffee from 'caffe di gabriel'

4

goats cheese
swiss cheese
avocado
grilled field mushrooms
roast tomatoes
spinach
bacon
chicken and veal chipolatas

juice

pineapple
clear apple
cranberry
orange

5

smoked salmon
hollandaise
english ham
additional sides charged at five dollars each

*if you have any food allergies please notify your waiter
prices are inclusive of GST a 10% surcharge applies on sundays and public holidays*

*our eggs are fountaindale free range from the southern highlands
bread is from blue moon bakery avalon*