BREAKFAST MENU

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BREAKFAST

House Muesli & Yoghurt / \$18

with seasonal fruit, seeds & nuts, and served with milk on the side

Smashed Avo / \$20

on sourdough toast with avocado, fetta, and sauteed mushrooms (recommended with side of egg and / or bacon)

Bacon & Eggs / \$20

free range eggs and locally sourced bacon on sourdough toast (your choice poached, fried or scrambled)

Corn & Zucchini Fritters / \$23

with tomato relish, haloumi, and herb salad

Sourdough French Toast / \$23

with maple syrup, berry compote, and vanilla ice-cream or with maple syrup, bacon, and vanilla ice-cream

Eggs Florentine or Bennedict / \$23

poached eggs with smoked salmon, spinach, potato rosti, and hollandaise or poached eggs with bacon, spinach, sourdough toast, and hollandaise

Toast / \$10

sourdough toast with your choice of raspberry jam, vegemite, peanut butter, honey, or marmalade

Sides

egg, fetta, spinach, mushrooms, toast, or tomato relish / \$3 each potato rosti, smoked salmon, avocado, or bacon / \$6 each

Please advise of any known allergies, or critical dietary requirements. Bed & Breakfast packages include 1 meal & 1 drink per person.



COFFEE	SMALL	LARGE
Cappuccino, Flat White, Long Black, Espresso, Latte, Piccolo, Macchiato, Magic, Chai Latte, Dirty Chai, Mocha, Hot Chocolate. Takeaway coffee available	5.50	6.50
TEA		
Pot, loose leaf for 1 (English Breakfast, Earl Grey, Green Peppermint, Chai)		5.50
EXTRAS		1.00
Alternative milk - Almond, Soy, Oat, Lactose Free Extra Shot Decaf		
Syrups - Vanilla, Caramel, Hazelnut		
JUICE		5.50
Spreyton Apple Juice Spreyton Orange Juice		
BOTTLED SMOOTHIE		7.50
Green - kiwi, pear, lime, mango, peach, banana Dark Heart - apple, beetroot, carrot, ginger, lemon		

