

Breakfast menu Saturday & Sunday 7-10

Sweet Options

Freshly baked croissant, house made jam	9
House made french toast, red fruits coulis	18
Add a scoop of vanilla bean ice-cream	5
Chia, oat bircher bowl, mango and coconut	22

Savoury options

Savoury waffle, crushed avocado, cherry tomatoes dukkah, your choice of free range egg poached , fried or scrambled	24
Cauliflower "risotto", in house-made tomato ragout, kipfler potatoes Lamb sausage, Meredith feta cheese, toasted sourdough	24
Classic French croque-monsieur, smoked ham and Comté béchamel Add a fried free range egg for a croque-madame	24 5
Confit portobello mushroom, crispy bacon, potato rosti, toasted sourdough, your choice of free range egg	24
Smoked salmon mousse on toasted house-made brioche, Crème fraiche, poached egg and béarnaise sauce	26

Beverages

Coffee (Cappucino, Flat white, Espresso, Machiatto, Latte)	6
Selection of Teas English B/fast, Peppermint, Green tea, Earl Grey	6
Premium Hot Chocolate	8
Freshly squeezed Juices (Orange, pineapple)	12
French sparkling wine (Blanc de blancs Bourgogne) or Mimosa	15

10% surcharge on all food and beverages Sunday

