



BREAKFAST MENU

AVAILABLE FROM 6:30 AM - 10:30 AM

Overnight Bircher Muesli

with rolled oats, a blend of mixed nuts & seeds topped with pot set vanilla yogurt, fresh strawberries & compote.

Chicken & Saffron Arroz Caldo

Spanish savoury rice porridge served with chilli oil, spring onions, poached egg & a wedge of lemon.

Vanilla Bean Porridge

topped with sweet compote & fresh strawberries.

Breakfast Granola Cup

with yogurt, mixed berry compote & house made grain free granola.

Bacon, Egg & Cheese Toastie

with BBQ sauce, freshly toasted.

Traditional Croissant

with free-range ham & Swiss cheese.

Bacon & Egg Wrap

with baby spinach, BBQ sauce, bacon & free-range eggs.

Scrambled Egg & Cheese Wrap

with gruyere cheese, spinach & cherry tomatoes.

Bacon & Cream Cheese Bagel

with bacon, freshly sliced tomato, cream cheese & scallions.

Scrambled Egg Bagel

with cheddar cheese & chives.

Smoked Salmon & Cream Cheese Bagel

with capers, pitted kalamata olives & red onions.

Chicken & Basil Pesto Bagel

with shredded chicken, baby spinach, Swiss cheese, sun-dried tomato & house-made basil pesto.

Avocado & Cream Cheese Bagel

with swiss-cheese & alfalfa sprouts.

Scrambled Egg & Bacon

free-range scrambled eggs with cheddar cheese, freshly chopped chives, bacon & sourdough toast.

Vegetable Frittata

with pumpkin, feta & spinach.

Spanish Frittata

with layers of potato & capsicum.

House-Made Chicken Bone Broth

cooked for over 12 hours using free range chickens, seasonal vegetables, herbs, spices & apple cider vinegar.

Breakfast Panna Cotta

with vanilla bean panna cotta, house made grain free granola & mixed berry compote.

Mixed Berry Pancakes

with mascarpone cheese, fresh berries & a dash of maple syrup

Celery Juice

freshly pressed daily.