

Breakfast M E N U

FOOD ALLERGIES Please be aware that all care is taken when catering for special requirements. It must be noted that within the premises we handle nuts, seafood, shellfish, sesame, wheat flour, eggs, fungi & dary products. Patron requests will be catered for to the best of our ability. Please speak to staff about any food intolerances before ordering your food.

=BREAKFAST ====

RAISIN TOAST butter	8	SWEET FRENCH TOAST fresh berries, maple syrup, vanilla ice-crear	18 m
TOASTED CROISSANT butter, spreads	8	SAVORY FRENCH TOAST eggs, bacon	18
SAVORY CROISSANT ham, cheese	10	TOASTED SANDWICH ham, cheese, egg, relish	12
BIRCHER MUESLI dried fruits, berry compote, honey, yoghu	15 Irt	EGGS YOUR WAY scrambled / fried / poached, sourdough	12
OMELETTE ham, cheese, sourdough	19	EGG & BACON ROLL bacon, egg, hash brown, spinach, relish	22
EGGS BENEDICT poached eggs, spinach, ham, hollandaise, english muffin	18	EGGS ATLANTIC poached eggs, spinach, smoked salmon, hollandaise, english muffin	21
EGGS FLORENTINE poached eggs, spinach, bacon, hollandaise, english muffin	20	AVOCADO BOMB smashed avocado, eggs, cherry tomato, feta, basil, sourdough	22
WATERFRONT BIG BREKKY eggs, grilled tomato, bacon, sausages, mushroom, baked beans, hashbrown	26	WATERFRONT LITTLE BREKKY eggs, grilled tomato, bacon, sausages, mushroom, baked beans, hashbrown ES	14
GRILLED TOMATO 3 SAUS	CADO SAGE ED BEAN	4 MUSHROOMS 4 HASHBROWNS NS 3 GLUTEN FREE BREAD	4 4 4

Please advise staff of any allergies