

# A La Carte Breakfast Menu

Bakery Boards	14.0
Two mini filled muffins, one freshly baked croissant and two Danish pastries with butter and jams	14.0
Toasted white and wholemeal bread with butter and jams (GFA)	8.0
Fruit Salad	12.0
Freshly cut seasonal fruit with honey, yoghurt and granola (GF)	
Bircher  House bircher muesli with rhubarb compote and passionfruit	12.0
Belgian Waffles Ice cream, strawberries and homemade choc-hazelnut sauce	14.0
Cereal Weet-bix, Nutri grain, Cornflakes, Coco Pops, muesli or Sultana Bran with your choice of milk	8.0
Bouddi Breakfast Two eggs cooked your way (scrambled, poached or fried) with grilled tomato, spinach and mushroom on toasted sourdough (V, GFA)	22.0
Haven Breakfast Cumberland pork chipolata, sundried tomato and beef chipolata, bacon rashers, mushrooms, hash browns, grilled tomato, toasted sourdough with your choice of scramble poached or fried eggs (DFA)	28.0 ed,
Bacon and Egg Roll	12.0
Eggs Benedict Soft poached eggs on toasted sourdough with grilled tomato, spinach and hollandaise sauce with your choice of one of the following:	
Leg ham	23.0
Tomato and spinach  Bacon and mushroom	23.0 25.0
Smoked salmon	25.0
Omelettes Sautéed spinach, cheddar cheese and button mushroom omelette, served with grilled tomato and hash browns (V, GFA)	14.0
Chorizo, feta and spinach omelette, served with grilled tomato and hash browns (GFA)	

\*\*PLEASE NOTE: No alterations on any menu items\*\*

If you have a food intolerance please advise your server. V = Vegetarian GF = Gluten Free GFA = Gluten Free Available DF = Dairy Free DFA = Dairy Free Available All prices inclusive of GST. A 1.5% Merchant fee applies for Visa , Mastercard and AMEX and a 3% for all other credit cards. A 10% surcharge applies on public holidays

Executive Chef: Simon Quick Executive Sous Chef: Dana Chantler



### Children's Breakfast (12 Years and Under)

15.0

All children's breakfast includes fresh cut fruit salad and a fruit juice with your choice of one of the following:

Egg, bacon sausage, baked beans and hash brown (GFA)

Bacon and egg roll

Ham and cheese toastie (GFA)

Belgian waffle with ice cream, strawberries, homemade chocolate & hazelnut sauce

Cereal: Weet-bix, nutri grain, cornflakes or coco pops with your choice of milk

### Sides

Egg	3.0
Hash Brown (2)	3.0
Tomato, chorizo and bean relish	3.0
Baked beans	3.0
Sautéed mushrooms	5.0
Bacon	5.0
Chipolata (Cumberland pork chipolata or sundried tomato and beef)	5.0
Smoked salmon	5.0
Smashed avocado and fresh lemon	6.0

### Hot Beverages 4.5

### Coffee

Long black, flat white, cappuccino, café latte, espresso, macchiato, n	nocha, decaffeinated
Mug Coffee	5.0
Extra Shot or Almond Milk	0.5

#### Tea

English breakfast, earl grey, ceylon green, rose with French vanilla, fragrant jasmine green, Chamomile

#### Other

Hot chocolate, chai latte

Milk Selection: Full cream, low fat, soy, lactose free

## Cold Beverages

Coca Cola, Coke Zero, Lift, Sprite	5.0
Tonic water or soda water	5.0
Juice - apple, orange, pineapple, cranberry, tomato	6.0
Lentini sparkling or still mineral water (330ml bottles)	5.0

If you have a food intolerance please advise your server. V = Vegetarian GF = Gluten Free GFA = Gluten Free Available DF = Dairy Free DFA = Dairy Free Available All prices inclusive of GST. A 1.5% Merchant fee applies for Visa , Mastercard and AMEX and a 3% for all other credit cards. A 10% surcharge applies on public holidays

Executive Chef: Simon Quick Executive Sous Chef: Dana Chantler