

# A La Carte Breakfast Menu

Bakery Board Mini muffin, chocolate croissant, croissant and Danish pastry with preserves of your choice (V)	14.0
Bread Board Choice of toasted white, sourdough or wholemeal bread with you choice of preserves (GFA)	8.0
Cereal Weet-Bix, Nutri-Grain, Cornflakes, Coco Pops, Sultana Bran or muesli with your choice of milk	8.0
Fruit Salad Seasonal fruit selection with natural yoghurt and homemade granola (GFA)	13.0
Bircher Muesli House bircher muesli with rhubarb compote, roasted pistachio, pomegranate and chia seeds (V)	12.0
Pancakes Pancake stack with blueberry compote, summer berries, Canadian maple syrup and vanilla ice cream (V)	14.0
Vegan Breakfast Buddha bowl with salt and pepper fried tofu, brown rice, avocado, tomato, spinach and edamame beans (VE, GF, DF) add poached egg add smoked salmon	16.0 3.0 5.0
Haven Breakfast Pork and parsley chipolata, sundried tomato and beef chipolata, bacon rashers, roasted flat mushrooms, grilled tomato, toasted sourdough with your choice of scrambled, poached or fried eggs (DFA)	28.0
Bacon and Eggs Bacon rashers with your choice of scrambled, poached or fried eggs, served with grilled sourdough (DF, GFA)	18.0
Double Bacon and Egg Roll Bacon rashers, fried egg, cheddar cheese served on a milk bun with tomato relish, served with a side of hash browns (GFA)	14.0
Smashed Avocado Smashed avocado, dukkah, beetroot hummus, poached eggs, served on sourdough (V,DF)	18.0

If you have a food intolerance please advise your server. V = Vegetarian VE=Vegan 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

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Soft poached eggs on grilled sourdough with grilled tomato, side of spinach and hollandaise sauce with your choice of one of the following:	
Bacon	25.0
Smoked salmon	25.0
Florentine (V)	23.0
Omelettes	
Vegetarian omelette: Mushrooms, sautéed spinach, Spanish onion and cheddar cheese (V, GFA)	14.0
Smoked salmon omelette: Smoked salmon, feta and sautéed spinach (GFA)	16.0
** PLEASE NOTE: No alterations on any menu items **	
Sides	
Egg (1)	3.0
Hash Browns (2)	4.0
Baked beans	3.0
Roasted flat mushrooms	5.0
Bacon Chipolata (Pork and parsley chipolata or sundried tomato and beef) (GF)	5.0 5.0
Smoked salmon	5.0
Smashed avocado and fresh lemon	6.0
Hot Beverages	
Coffee:	4.5
Long black, flat white, cappuccino, café latte, espresso, macchiato, mocha, decaffeinated	5.0
Mug Coffee	5.0
Extra Shot, Almond Milk or Soy Milk	0.5

#### Теа

**Eggs Benedict** 

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, almond

### **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



15.0

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

All children's breakfast include:

Cereal: Weet-Bix, Nutri-Grain, Cornflakes or Coco Pops with your choice of milk Fruit juice

And your choice of one of the following:

- Your choice of egg, bacon, sausages and hash brown (GFA)
- Bacon and egg roll
- Ham and cheese toastie (GFA)
- Pancake stack with blueberry compote, summer berries, Canadian maple syrup and
- vanilla ice cream
- Seasonal fruit selection with natural yoghurt