

continental breakfast items

buffet @ \$19

or as individually priced below

Cereals ~ with Full, Skim or Soy Corn Flakes, Weet Bix, Special K, Sultana Bran, Toasted Fruit Muesli	\$5.5
Toast ~ accompanied by butter & preserves White, Wholemeal, Multi Grain, English Muffins or Raisin thick cut	\$4
Yoghurt ~ a selection of individual low fat yoghurts Plain, Fruit Salad, Strawberry, Apricot	\$2.9
Bakery Items ~ choose 2 Fruit Muffin, Croissant, or Danish Pastry	\$5.5
Swiss Bircher Muesli Rolled oats, sultanas, apple, toasted walnuts & apricots mixed with apple & orange juice, low fat yoghurt, topped with freshly grated apple, silvered almonds & mixed berry coulis	\$8.5
Porridge Creamy rolled oats cooked with milk, drizzled with honey & cinnamon	\$7.5
Fruit Salad Fresh fruit served with guava juice topped with natural yoghurt	\$9
Fruit Juices Orange, Tomato, Pineapple, Grapefruit, Apple	\$3.5
Brewed Melba Coffee & assorted Twining's Tea	\$3.9

see over for cooked items & beverages →

from the kitchen

all cooked breakfasts are made using free range eggs

Scones ~ baked in house, served with jam & cream (2)	\$5.9
Pancake Trio Stack ~ with maple syrup & berry compote	\$9.5
House baked Croissants ~ 2 petite-size filled with <ul style="list-style-type: none">• Ham, cheese & tomato• Baby spinach & sauté mushrooms	\$8.9
Sultana & Cinnamon French Toast with cream, strawberries & a light dusting of icing sugar	\$9.5
2 Eggs any way ~ served on crusty sour dough	\$8.5
3 Egg Omelette ~ all with cheese and... <ul style="list-style-type: none">• Plain with chives• Mushroom, onion & cheese• Ham & tomato• Smoked salmon & spinach	\$11
Farmer's Breakfast ~ 2 eggs cooked to your liking with with crispy bacon, gourmet sausage, grilled tomato, hash brown, baked beans, sautéed mushrooms all served on maxi toast	\$17.5
Vegetarian Big Brekkie ~ 2 eggs cooked to your liking with sauté baby spinach, field mushrooms, grilled tomato, hash brown, sliced avocado on maxi toast	\$16

Egg white omelette available on request
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see over for more cooked items, sides & beverages →

from the kitchen

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Verona Michigan style Baked Beans \$12.5

House made baked beans with roma tomato & haricot beans with poached or fried eggs, sauté mushrooms & baby spinach on maxi toast

Brekkie Turkish \$13.5

Toasted Turkish bread filled with 2 fried eggs, crispy bacon, baby spinach & Swiss cheese

Eggs Benedict \$14.9

2 soft poached eggs on toasted English muffin with grilled leg ham & topped with hollandaise

Eggs Florentine \$13.5

2 soft poached eggs on toasted English muffin with sautéed baby spinach & topped with hollandaise

Eggs Salmon \$15.9

2 soft poached eggs on toasted English muffin with smoked salmon, dill & topped with hollandaise

Side Orders:

- Golden Hash Browns (2), Sauté Mushrooms, Grilled Tomato, Sauté Baby Spinach \$3.5
- Bacon, Gourmet Chipolata Sausages (2) \$4
- Smoked Salmon, Verona Michigan style Baked Beans \$5

see over for beverages →

beverages

Bottomless cup of freshly brewed Melba Coffee \$3.9

Selection of Twining's Teas \$3.9

English Breakfast, Earl Grey, Irish Breakfast, Chamomile, Lemon, Jasmine Green, Peppermint, Ceylon Orange Pekoe Tea

Pot of Leaf Tea \$4.9

English Breakfast, Chai Black, Peppermint

Espresso Coffee ~ Melba Premium Blend or Decaf **Cup** \$3.5

Café Latte, Cappuccino, Flat White, Short Black, **Mug** \$4.5
Long Black, Macchiato (Long, Short), Mocha

Chai Latte \$3.9

Hot Chocolate with marshmallows **Mug** \$5

Fruit Juices \$3.5

Orange, Tomato, Pineapple, Grapefruit, Apple

Big Milk Shake ~ in an old-fashioned metal cup \$6.5

Chocolate, Strawberry, Caramel, Vanilla, Malt

Fruit Smoothie ~ your choice of milk & natural yoghurt \$7.5

with Fresh Banana or Mixed Berry with or without honey

if you have any requests or dietary requirements, please ask