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PARK BREAKFAST	35
Continental buffet selection of cereal, pastry, cold meat, cheese, toast, seasonal fruit and fruit juice, served with tea and coffee	
THE DINING ROOM BREAKFAST	45
Full buffet breakfast with your choice of any item from the à la carte menu	
A LA CARTE BREAKFAST	
Smoked salmon and cream cheese bagel	18
2 organic eggs - fried, poached, boiled or scrambled	15
with your choice of the following sides and toast:	22
<i>Chicken sausage, bacon, mushrooms, fried potatoes, spinach, hash browns</i>	
Three-egg omelette	22
with your choice of the following ingredients and toast:	
<i>Ham, cheddar cheese, onion, tomato, mushroom, capsicum</i>	
A LA CARTE SPECIALTIES	
Buttermilk pancakes, berries, double cream, pure maple syrup ✓	18
Belgian waffles, berries, whipped maple butter, pecan praline ✓	18
Brioche French toast, caramelised banana, whipped chocolate cream ✓	18
Eggs Benedict, smoked leg ham, hollandaise	22
Grilled sourdough, crushed avocado, ricotta & tomato, aged balsamic ✓	22
Grilled sourdough, scrambled eggs & chorizo, fresh capsicum & wild rocket	24
Smoked salmon fillet, poached organic egg, asparagus & hollandaise ☒	26
SIDES	9
Chicken sausage	
Smoked bacon	
Mushrooms	
Spinach	
Potatoes	
Hash browns	

✓ Vegetarian ☒ Gluten free
10% surcharge applies on public holidays

Natural or low fat yoghurt, fresh berries ☒	12
Selection of cut seasonal fruit ☒	12
Toast: sourdough, fruit and nut sourdough, white, multigrain, wholemeal, gluten free	8
Bakery selection: white roll, danish pastry, croissant, chocolate croissant	10
Corn Flakes, All Bran, Weet Bix, Special K, puffed quinoa and natural muesli <i>served with full cream, low fat, skim or soy milk</i>	10
Bircher muesli with fresh berries	12
Sonoma spelt, maple and almond oven roasted breakfast cereal	12
Organic oatmeal porridge	12
Selection of seasonal berries ☒	19

BEVERAGES

Freshly squeezed juice, seasonal fruit or vegetable	8
Natural yoghurt smoothie, seasonal fruit	10

LA MAISON DU THÉ

English Breakfast, Earl Grey, Darjeeling, Sencha Fukuyu Chamomile, Peppermint, Decaffeinated Ceylon Coquelicot Gourmand (notes of poppy, biscuit, almond paste) Jardin Bleu (notes of rhubarb and wild strawberry) L'Oriental (passion fruit, bush peach and wild strawberry)	6
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COFFEE

Espresso, long black, flat white, café latte, cappuccino, mocha, decaffeinated	6
Valrhona chocolate, served hot or cold	8

SPARKLING & CHAMPAGNE BY THE GLASS

2014 Col Vetoraz Prosecco di Valdobbiadene, Italy	16
NV Moët & Chandon Imperial Rosé, Champagne, France	28
NV Veuve Clicquot Ponsardin, Champagne, France	29
NV Ruinart Blanc de Blancs, Champagne, France	38
Bellini – Prosecco Col Vetoraz, peach coulis	17
Mimosa – Prosecco Col Vetoraz, orange juice	17

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