



Breakfast

Fresh seasonal fruit plate	16
with natural or mango yoghurt	17
Toasted homemade granola with yoghurt and berries	16
Açaí bowl with macadamia milk, banana, papaya and lime zest	17
Honey poached quince with sesame sheep's milk yoghurt, quinoa crisp	16
Bathers' bircher muesli with apple and melon salad	16
Brushwoods Farm organic oatmeal with banana, muscovado sugar with your choice of milk on the side	16
Brioche French toast with berries and Buffalo milk ricotta	22
Blueberry pancakes with pure Canadian maple syrup	20
Bathers' rice bowl with spiced salmon, kale, coriander and shallot relish fried egg and cumin yoghurt	22
Toasted seaweed loaf, avocado crushed with basil	23
heirloom tomatoes and South Australian virgin olive oil with haloumi or with a poached egg	2.5
Three egg omelette with aged Gouda and leg ham hash brown and rye toast	23
Bathers' pork morcilla sausage, roasted pepper, chickpeas soft poached egg and spinach	22
Sautéed brown button mushrooms with onion jam, Jannei goat's curd dandelion leaves on Berkelo sprouted grain loaf	23
Balmoral breakfast - your choice of eggs on toast with bacon sausage, mushroom, potato and roasted tomato with thyme	24
Eggs benedict with short bacon and hollandaise sauce	23
Your choice of two eggs with roasted thyme tomatoes	19
Side of sausage or ham or bacon or smoked salmon	6.5
Side of mushroom or potato or roasted tomatoes with thyme	5.5
A side of Serge's father's oven baked beans with smoked ham hock	8
Your choice of Danish or banana bread or pain au chocolat or croissant with jam	5
Muffin of the day	5
Toast with homemade jam or marmalade (<i>GF available add \$1</i>)	5.5
Coffee	4
Pot of hot tea for one	5