

BISTRO 80

••• DELUXE CONTINENTAL BREAKFAST •••

\$24.5 per guest

Features a selection of fresh fruits, smoked salmon, cold cuts, local & imported cheeses and condiments, cereals, yoghurts, croissants, Danish pastries, freshly baked bread, coffee, tea, fruit juices

\$35.5 per guest includes Free Range Eggs on toast with your choice of side in addition to the Deluxe Continental Breakfast items

A LA CARTE BREAKFAST

BAKERY BASKET	9.5
<i>selection of toast & croissant with butter & conserves</i>	
CHUNKY FRUIT SALAD	12.5
<i>fresh fruit with juicy melon & fresh berries</i>	
BIRCHER MUESLI	13.5
<i>quinoa bircher muesli, pumpkin seeds, fresh berries</i>	
HONEY CRUNCH FRENCH TOAST	16
<i>mascarpone & mixed berries</i>	
RICOTTA PANCAKES	16
<i>fresh berries, maple honeycomb butter</i>	
WAFFLES	15
<i>caramelised pineapple, vanilla cream, maple syrup</i>	
'SERRANO' HAM BENEDICT	17.5
<i>poached eggs, 'cavalo nero' cabbage, hollandaise</i>	
3 EGG OMELETTE	16.5
<i>with heirloom salad & choice of fillings; ham, cheese, bacon, smoked salmon, tomato, capsicum, mushroom, onion, chopped herbs</i>	
HEALTHY BREAKFAST	17
<i>poached free range egg, Portobello mushrooms, goat's feta, avocado, spinach, toasted sourdough</i>	
THE FULL MONTY	19.5
<i>two free range eggs; fried, scrambled, or poached. bacon, chorizo, roasted tomato, Portobello mushrooms, toasted sourdough</i>	
CONGEE	16
<i>chicken or seafood congee, Chinese donuts, century egg</i>	
FREE RANGE EGGS	11.5
<i>two free range eggs; fried, scrambled or poached, toasted sourdough</i>	

••• SIDES •••

<i>grilled bacon</i>	- 4.5
<i>chorizo sausage</i>	- 4.5
<i>serrano ham</i>	- 5
<i>smoked salmon</i>	- 5.5
<i>trussed cherry tomato roasted with sea salt</i>	- 4
<i>avocado</i>	- 4
<i>baked beans</i>	- 4
<i>roasted Portobello mushrooms</i>	- 6
<i>fresh berries</i>	- 6

COFFEE - \$4.5

*café latte, cappuccino, flat white,
espresso, macchiato, long black*

TEA - \$4.5

premium Toby's Estate leaf tea served in a pot:

*Australian breakfast, earl grey,
organic peppermint
serenity
(chamomile & rosehip blend)
organic Japanese genmaicha
(green tea)*

FRUIT SMOOTHIES

your choice of full cream, skim or soy milk

MIXED BERRY
*strawberries, blackberries & blueberries
blended with yoghurt & honey*

BANANA & MANGO
*banana, mango,
blended with yoghurt & honey*

\$7

FRESHLY SQUEEZED JUICES

*mix your own combination
from our daily selection*

*orange, apple, pineapple, melon
watermelon, carrot, beetroot*

*delicious additions:
ginger, mint, passionfruit*

\$7

THE WAKE UP CALL

BLOODY MARY DRIVER
*the perfect liquid breakfast,
spicy roasted tomato & capsicum with
a healthy measure of Belvedere Pure*

\$12

BELLINI
*fresh peach puree & peach liqueur topped
with sparkling or a touch of French*

\$12 / \$25

BREAKFAST MARGARITA
*a blending of fresh citrus juices & tequila
infused with our house made marmalade*

\$12

ROSE SPRITZER
*refreshing soda & rose with a twist
of lemon and fruit*

\$12

BUBBLIES

**2009 LA SPINETTA
MOSCATO D'ASTI** - \$12
*the perfect brunch wine
with a gentle fizz*

**NV VEUVE CLICQUOT
CHAMPAGNE** - \$24
*French luxury at its best.
Indulge!*

NV DOMAINE CHANDON - \$12
*the classic Australian Sparkling Wine
and a great pick-me-up*

*All prices are for a 120ml glass,
bottles are also available*

HEAD CHEF - PAUL GASPA