

continental breakfast buffet @ \$19.5

*county breakfast @ \$29**

**includes continental buffet and one dish from the kitchen*

Cereals ~ with Full, Skim or Soy

Corn Flakes, Weet Bix, Special K, Sultana Bran, Toasted Fruit Muesli

Bircher Muesli

Toasted muesli soaked in yoghurt, milk & orange juice with honey, almonds, shredded apple, currants & fresh berries

Toast ~ accompanied by butter & preserves

White, Wholemeal, Multi Grain, English Muffins or Raisin

Fresh Fruit Salad with honeyed natural yoghurt

Yoghurt ~ honeyed natural yoghurt with berry compote or apple, rhubarb & cinnamon compote

Bakery Items ~ Fruit Muffin, Croissant, or Danish Pastries

Fruit Juices ~ Orange, Tomato, Pineapple, Grapefruit, Apple

Brewed Melba Coffee & assorted Tea Blossoms Teas

see over for cooked items & beverages →

from the kitchen

we use only free range eggs from happy chickens

Hot Porridge ~ creamy rolled oats cooked with milk and berry compote & cream or cinnamon & honey \$8

French crepes with caramelized pear, pistachio ice-cream & butterscotch sauce \$11

Fried Egg Melt ~ gypsy ham, fresh rocket & Swiss cheese on sour dough, topped with homemade pesto \$14

The Overflow Omelette - with your choice of: onion, capsicum, mushroom, ham, cheese or spinach served with tomato relish \$14.5
with bacon \$17

Smoked Salmon & Avocado with 2 eggs (any style) & topped with tobiko caviar \$16.5

Mushrooms on Toast ~ fricassee of wild mushrooms on toasted sour dough with a poached egg, wilted spinach & truffle oil \$16.9

The Benedict Half \$10.5 Full \$16.5
Poached eggs on an English muffin with shaved gypsy ham & hollandaise

One Egg Tart with braised leeks, bacon, potato & onion jam \$14.9

Baked eggs with chorizo & bean cassoulet, gruyere cheese & toasted sour dough \$17

Breakfast Grill ~ char grilled minute steak, grilled onion, tomato, mushroom & hash brown finished with hollandaise \$23

see over for more cooked items, sides & beverages →

from the kitchen

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Two Eggs Anyway with sour dough toast & relish \$8.5
with bacon \$11

Side Orders: \$3

- Grilled Bacon
- Lamb & Rosemary Chipolata Sausages
- Roasted Field Mushrooms
- Hash Browns
- Wilted Baby Spinach
- Baked Beans
- Grilled Tomato
- Smoked Salmon \$4

The Overflowing Breakfast ~ 2 eggs cooked to your liking \$18.5
with crispy bacon, lamb & rosemary chipolata, baked beans
& hash brown on sour dough toast with relish

The Vegetarian Big Brekkie ~ 2 eggs cooked to your liking \$16.5
with wilted baby spinach, roasted field mushrooms, baked
beans & grilled tomato, on sour dough toast with relish

Croque Monsieur ~ classic French version of the ham & \$14.5
cheese toasted sandwich with leg ham, gruyere cheese, dijon
mustard & béchamel sauce, served with rocket & tomato salad

Croque Madam ~ Croque Monsieur topped with a fried or \$16.9
poached egg, served with rocket & tomato salad

[see over for beverages](#) →

beverages

Bottomless cup of freshly brewed Melba Coffee \$3.9

Pot of Tea \$4.5
English Breakfast, Earl Grey, Irish Breakfast, Chamomile,
Lemon, Jasmine Green, Peppermint

Pot of Leaf Tea \$4.9
English Breakfast, Earl Grey, Sencha Green, Chai Black
Peppermint, Lemongrass & Ginger, Summer Pudding

Espresso Coffee ~ Melba Premium Blend or Decaf Cup \$3.9
Café Latte, Cappuccino, Flat White, Short Black, Mug +\$0.6
Long Black, Macchiato (Long, Short), Mocha Extra Shot +\$0.6

Chai Latte \$4.5

Hot Chocolate with marshmallows Mug \$5

Fruit Juices \$4
Orange, Tomato, Pineapple, Grapefruit, Apple, Cranberry

Big Milk Shake ~ in an old-fashioned metal cup \$6.5
Chocolate, Strawberry, Caramel, Vanilla, Malt

Berry Fruit Smoothie ~ skim or soy milk, natural yoghurt \$7.5
& mixed berries with or without honey

*if you have any requests or dietary requirements,
please do not hesitate to ask*