

PARLOUR

BREAKFAST

SWEET PASTRIES — from 9

Ask waitstaff for daily selection

COCONUT & BANANA BREAD — 12

Almond butter

EGGS YOUR WAY — 20

*Free range eggs, Sonoma sourdough or gluten free bread
poached | fried | scrambled*

CROISSANT SCROLL & SMOKED SALMON (I) — 33

Dill cream cheese, soft-boiled egg, espelette pepper, rocket, lemon dressing

OMELETTE — 29

*Corn, zucchini, leek & crab (A) omelette, chive crème fraîche
ADD Sonoma sourdough toast +4*

BENEDICT CRUMPET — 26

Maple-Glazed ham, poached eggs, mustard hollandaise

BREAKFAST CROISSANT SCROLL — 25

Bacon, fried egg, onion relish, cheese, rocket

BREAKFAST MUFFIN — 21

Pork sausage pattie, hash brown, fried egg, cheese, BBQ Sauce

AVOCADO ON TOAST — 28

*Sonoma sourdough, avocado, stracciatella, chili.
ADD egg +3.5*

SEASONAL FRUIT BOWL — 24

Orange, poached pear, kiwi, blackberry, strawberry, pomegranate, vanilla ricotta

GLUTEN FREE GRANOLA — 22

*Banana, caramelised pecan, blueberries, coconut yoghurt, cinnamon
butterscotch*

OAT & CHIA PORRIDGE — 19

Poached rhubarb, strawberries, yoghurt, crumble, golden syrup

SONOMA SOURDOUGH TOAST — 14

ADD butter, peanut butter, vegemite, jam, marmalade, honey



EXTRAS

EXTRA EGG — 3.5 EA

BACON, PORK SAUSAGE — 8 EA

HASH BROWN, MUSHROOMS, AVOCADO, HERBED TOMATO — 5 EA

MIMOSA — 22

BLOODY MARY — 26

NV PERRIER JOUET GRAND
BRUT CHAMPAGNE — 30



JUICE BY ALLIE'S — 10.5

*Valencia orange | Love beets | Daily
greens | Gingered apple*



COFFEE BY OTHERSKY

ESPRESSO — 4.5

COLDBREW — 6

LONG BLACK — 5

FLAT WHITE — 5

CAPPUCCINO — 5

LATTE — 5

ICED COFFEE — 6

HOT CHOCOLATE — 5

CHAI LATTE — 5

Alternate milks, extra shot, syrups +1



LMDT FRENCH LOOSE
TEA — 6

*English breakfast | Earl grey | Green |
Peppermint | Chamomile | Lemongrass
& ginger*

*15% surcharge applies on Public Holidays - 10% service charge applies to groups 8+
Seafood Origin: Australian (A), Imported (I), Mixed Origins (M)*