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 ROLL — 17
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
Mango, orange, kiwi, blackberry, blueberry, plum, 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 SAUASGE — 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)

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