

Champagne Breakfasts from 10am

Walk in option \$39 PP (minimum 2 people)

Start with a juice

Coffee or tea

Choose one of the following

8 oyster, natural, Florentine, Kilpatrick

Asparagus spears, freshly sliced tomatoes gratined with Za'atar haloumi on quinoa and soya
Slow poached or fried eggs on sourdough with bacon rashers and homemade baked white beans

Served with a glass of Andreola Orsola Prosecco

Finish with a seasonal fruit platter to share



Premium selection \$49 PP (minimum 4 people, must be pre booked)

Start with a juice

Coffee or tea

Platter of assorted mini pastries to share

Choose one of the following

8 oyster, natural, Florentine, Kilpatrick

Slow Poached eggs benedict with smoked salmon, wilted spinach on organic sourdough
Asparagus spears, freshly sliced tomatoes gratined with Za'atar haloumi on quinoa and soya
Slow poached or fried eggs on sourdough with bacon rashers and homemade baked white beans
Butter milk pancakes with mixed berries and crème fraiche

Served with a glass of Duval Leroy N.V. Champagne

Finish with a seasonal fruit platter to share



Luxury selection \$62 PP (minimum 4 people, must be pre booked)

Start with a juice

Coffee or tea

Platter of assorted mini pastries to share

Choose one of the following

Dozen oysters, natural, florentine, kilpatrick

Prawn, asparagus & enoki mushroom omelette with tomato salsa

Slow poached eggs topped with perse sturgeon Spanish caviar & crème fraiche on toasted boulot

Lobster eggs benedict with wilted spinach, hollandaise on toasted sourdough

Fried or poached eggs atop grilled serrano jamon, fire roast peppers, haloumi, bbq corn & tomato

Served with a glass of Henriot Blanc de Blancs N.V. Champagne

Finish with a seasonal fruit platter to share



Spice up your morning with these extras

Bloody Mary \$12

Glass Andreola Orsola Prosecco \$12

Glass Duval Leroy N.V Champagne \$18

Glass Henriot Blanc de Blancs N.V. \$25

2.5 grams Spanish Caviar \$15

Dozen Oysters Natural \$27