

BREAKFAST

07:00 – 10:00

A la carte breakfast will be substituted with a continental and hot buffet option during peak periods, dependent on occupancy

BIRCHER MUESLI 9 (VO)

Yoghurt, muesli, seasonal fruit

SOURDOUGH FRUIT LOAF 9 (Veg)

Dardanup Bakery fruit loaf, selection of jams, butter

BREAKFAST ROLL 16 (GFO)

Bacon, fried egg, cheese, house made smokey BBQ sauce, milk bun

EGGS YOUR WAY 17 (Veg, GFO)

Poached, scrambled or fried eggs, toasted sourdough, roasted tomato

EGGS FLORENTINE 22 (Veg, GFO)

Poached eggs, wilted spinach, hollandaise, toasted sourdough

ADD:

Avocado 4

Bacon 6

SMASHED AVOCADO 19 (VO, GFO)

Pemberton avocado, marinated feta, blistered cherry tomatoes, balsamic glaze, toasted sourdough

ZUCCHINI & CORN FRITTERS 23 (VO, GF)

House made fritters, haloumi, spinach, Chef's sweet chili jam

BRIOCHE FRENCH TOAST 22

French toast, bacon, maple syrup, candied walnuts, vanilla ice cream

KARRI BIG BREAKFAST 28

Egg's your way, bacon, sausage, beans, mushrooms, roasted tomato, hash brown, toasted sourdough

EXTRAS

Eggs 6

Tomatoes 3

Beans 4

Bacon 6

Haloumi 6

Toast 4

Hash Browns 5

Sausages 8

Feta 4

Mushrooms 4

Avocado 4

Sauteed Spinach 4



(GF – Gluten Free/GFO – Gluten Free Option/Veg – Vegetarian/V – Vegan/VO – Vegan Option)

Please advise a Team member of any dietary requirements or allergies in order for our Chef's to accommodate. Whilst all gluten free items on this menu are prepared using gluten free products, please be aware that gluten & nuts are present in the kitchen.

COFFEE

Espresso 3
Double Espresso 4.5
Piccolo 4
Latte 4.5/5.5
Flat White 4.5/5.5
Cappuccino 4.5/5.5
Long Black 4.5
Short Macchiato 4.5
Long Macchiato 6.5
Mocha 4.5/5.5

Hot Chocolate 4.5/5.5
Chai Latte 4.5/5.5
Dirty Chai 4.5/5.5

Oat/Soy/Almond/Lactose Free 1

LOOSE LEAF TEA 4.5

English Breakfast
Earl Grey
Chamomile
Sencha
Peppermint

JUICE 4.5

Orange
Apple
Pineapple
Cranberry

