

BREAKFAST

07:00 – 10:00

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

BIRCHER MUESLI 9 (VegO)

Yoghurt, muesli, fruit compote

FRUIT LOAF 9 (Veg)

Fruit loaf, selection of jams, butter

COCONUT CHIA PUDDING 16 (Veg, GF)

Pineapple, mint & mango salsa, maple syrup & macadamia crumbs

BREAKFAST BURGER 19 (GFO)

Bacon, fried egg, cheese, house made smoked tomato relish, milk bun

EGGS YOUR WAY 18 (V, GFO)

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

EGGS BENEDICT 24 (VO, GFO)

Poached eggs, smoked ham, hollandaise sauce, toasted sourdough

AVOCADO ON TOAST 24 (V,VegO,GFO)

Poached eggs, crumbled feta, smoked tomato relish

BREAKKY BRUSCHETTA 24 (V, VegO, GFO)

Mushroom, shaved parmesan, truffle oil, poached egg, garlic Turkish bread

KARRI BIG BREAKFAST 32

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

Extras

1 Egg \$3.5 2 Eggs \$6 Hash Browns \$6 Bacon \$6

Mushrooms \$5 Tomatoes \$3 Sausages \$8

Feta \$4 Beans \$4 Sauté 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 Chefs to accommodate. Whilst all gluten free items on this menu are prepared using gluten free ingredients, please be aware that gluten & nuts are present in the kitchen.