



Breakfast Menu

7.30 am – 10 am.

Free Range Eggs on Toast ~ 12.5

poached, fried or scrambled with white or wholegrain toast

Two Egg Free Range Omelette ~ 18

with your choice of up to 2 fillings from the Breakfast sides, with white or wholegrain toast

The County “Country Breakfast” ~ 23

two free-range eggs of your choice, bacon, pork sausage, grilled tomato, hash brown, and creamy mushrooms with white or wholegrain toast

Eggs Benedict or Eggs Royale ~ 21

served on an English muffin with wilted spinach, a soft free-range poached egg, bacon *or* our house smoked salmon and a creamy hollandaise sauce

Creamy Rolled Oats (Porridge) ~ 12

with brown sugar and cream. (Caramalised banana’s optional)

French toast ~ 18

with caramelised bananas, crispy bacon & maple syrup

Lamb’s Kidneys & Bacon ~ 21

with a hash brown, served with your choice of wholegrain or white toast

Traditional Home-made Buttermilk Pancakes ~ 18

served with maple syrup, vanilla yogurt and a fresh berry compote

* When enjoying a cooked breakfast, please enjoy your choice of the complete boutique continental buffet for just an extra \$10 per person.

The Boutique Continental Breakfast Buffet ~ 21.5

Freshly baked breads with a selection of jams and spreads , an assortment of yoghurts, fruit salad, peaches, plums, pears, boysenberries and apricots, your choice of cereals, home-made muesli and nut mix, a euro continental platter of cured meats, cheeses, olives, boiled eggs and pickled onions, croissants & Danish pastries, fine teas, filtered coffee and fruit juices

Breakfast Sides

Crispy Bacon, 2 rashers	6.5
Baked Beans	4
Pork Breakfast Sausages x 2	6
Spinach	6
Ham	6
White or Wholegrain Toast	4
Gluten Free Toast	5
Creamy Mushrooms	6
Hash Browns x 2	4
Grilled Tomatoes x 2 halves	4

Coffee and Tea Selection

Pot of Tea	4
Cappuccino	5
Filter Coffee	4
(Bottomless pour)	
Latte	5
Flat White	5
Long Black	5
Short Black	5
Hot Chocolate -	5
Organic Soy Milk, add extra	2