



Breakfast Group Menu

Share

Fresh cut seasonal fruit

banana bread - served with butter or espresso butter

greens feta - sauteed seasonal greens, garlic, whipped chilli feta, poached egg serve with toast_(v)

wild mushroom stackers - field mushrooms, silverbeet, roasted tomato, basil oil and mozzarella cheese_(v)

morso bowl - mixed wild rice, gin cured salmon, 63 degree egg, avocado, edamame, coleslaw, wakame seaweed, pickles with sesame soy dressing

king prawn cocktail salad roll - served on soft baguette, prawn salad, celery, coleslaw, dill pickle salsa

beef quesadilla - sweet corn, chilli, cheese, tomato, coriander with guacamole

shakshuka baked eggs - sicilian caponata with beans, meat balls, watercress walnut pesto served with toast_(veggie option available)

breakfast gnocchi - poached egg, crispy bacon with broccolini and truffle oil_(veggie option available)

beechwood smoked barramundi - cocktail potatoes, confit tomatoes, kale quinoa salad with lemon and parsley dressing

Drinks

orange juice or cold pressed juice

selection of leaf teas by **organic tea by vivvo**