

BREAKFAST

7-11.30am 7days

Eggs Waterline –grilled champagne ham or Tasmanian smoked salmon w poached eggs, asparagus, ciabatta, rice wine béarnaise 17 ^{GFO}

Bacon and Eggs – poached eggs, smoked belly bacon, rocket, ciabatta and roast tomato relish 15 ^{GFO}

Spanish Baked Eggs w chorizo, white beans, feta and ciabatta 18

Avocado Baked w egg, bacon and cheese served w salsa criolla and Turkish bread 17 ^{GFO V}

Full Breakfast – smoked belly bacon, poached eggs, spicy beans, field mushroom, porchetta sausage, confit cherry tomatoes, ciabatta and roast tomato relish 24

Cowboys Benedict – Banana Station rib fillet w smoked belly bacon, poached egg, ciabatta, béarnaise and black bean tomato salsa 19 ^{GFO}

Scrambled Egg Bruschetta w sopressata, provolone, rocket, Turkish bread and roast jalapeno pesto 15 ^{GFO V}

Tasmanian **Smoked Salmon**, goats cheese mousse, poached egg, lettuce and garlic croutons 19 ^{GFO}

Churro French Toast ice-cream sandwich with raspberry ripple parfait, dulce de leche and strawberries 14

Yoghurt Crème Brulee – Barambah organic yoghurt, quinoa granola & berry compote 12 ^V

Bagels – Tasmanian **Smoked Salmon**, cucumber and herbed cream cheese **or bacon, fried egg** and roast tomato relish 12

Seasonal Fruit Salad, Barambah organic yoghurt, bee pollen and bush honey 14 ^{GFO V}

KIDS BREAKFAST

Fruit Bat Breaky raisin toast, fresh seasonal fruit & yoghurt to dunk 7

Kids **Baked Beans** w beef and vegetable sausages 8

Kids **Egg & Toast** poached egg 6.5
add bacon, sausage or extra egg +2

V –vegetarian/ modification available GFO – gf modification available
Please advise of any allergies / intolerances or preferences at the time of ordering

we can cater to most dietary requirements, just ask our crew & build your own breakfast
15% surcharge applies on public holidays

WINNER

Best Breakfast Restaurant

Qld and NT

Restaurant and Catering Awards for Excellence

SAVOUR AUSTRALIA, RESTAURANT & CATERING, HOSTPLUS



SOMETHING LIGHT

Sandwiches 3 fillings 7.50

Toasted sandwiches 3 fillings 8.50

Home made **scones, cakes, quiches,** and **sausage rolls available from display fridge**

VITTORIA COFFEE

Flat White, Cappuccino, Latte, Long Black, Chai Latte, Mocha, Hot Chocolate, Espresso, Macchiato, Piccolo Latte

Espresso 3.20

Regular 8oz 3.80

Mug 12oz 5

Extra Large 16oz 7

Soy, Zymil, Decaf & Syrups +60c

COLD DRINKS

Iced Coffee or Chocolate 7 Iced Latte 6

Milkshake 5.5 Thickshake 7.5

caramel, choc, vanilla, strawberry, malt, banana

Summer (Green) Smoothie 8

local mango, lychee, baby spinach and chia

Sunshine Smoothie 7.5

mango, lychee, pineapple with a splash of orange

Espresso Banana Smoothie 7.5

shot of vittoria coffee w banana, milk, dash of vanilla

Pineapple mint & coconut water **Frappe** 6

T2 TEA

English Breakfast, Earl Grey, Just Peppermint,

Gorgeous Geisha Green, Organic Chai 4

HIGH TEA \$24pp

minimum 4 people 48 hrs notice

Fresh Fruit

Chocolate Brownies

Passion Fruit Cheesecake

Scone w jam and cream

Afternoon tea sandwich fingers

and T2 English Breakfast Tea

BYO Takeaway Cup discount 50c

JOCO Keep Cups

incl first cup of coffee free 29.90

CELEBRATION CAKES

Whole cakes to slice &

serve at the table 24hrs notice

LARGE – Serves 16+

Hummingbird Cake 79

Rich Chocolate Cake 75

New York Baked Cheesecake 89

SMALL – serves 6-10

Chocolate Mud GF 29

Carrot Cake GF 29

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