



EGGS FOR BREAKFAST

The finest googys from Runnymede Farm



Eggs and toast

Poached, fried or scrambled eggs (two); sourdough or brown toast.....\$13.50

Feel free to build a custom plate with our breakfast additions! See 'personalise your plate' below.

Three Cheese Omelette

Parmesan, mozzarella and provolone filled omelette with spring onions; watercress salad; toast; with a drizzle of Sichuan chilli oil.....\$23.00

Chilli oil elevates this classic folded omelette, and peppery watercress creates harmony.

We make our own "Big Buck Chilli Oil" (大雄鹿 辣椒油) using a recipe developed over many years.

Bacon and Scrambled Egg Baguette

Toasted half baguette, fluffy scrambled eggs, crispy streaky bacon; your choice of ketchup or homemade BBQ sauce.....\$16.50

A classic B&E always fills your bucket! Our baguettes have won many awards and when buttered and toasted on the grill, this sandwich moves to another level.

Shak-Shuka

Two eggs poached in a flavourful tomato and red pepper sauce; yoghurt, fresh herbs and toasted Arabic bread.....\$23.00

Fun to say, good to eat, ask for chilli if you like the heat.

HOLLANDAISE DELIGHTS

Toasted sourdough, two plump poachies, fresh creamy hollandaise - a delicious and attractive dish for brunch. Choose your version:

Benedict: with hand-carved award winning leg ham \$23.00

Florentine: with buttered mixed greens \$21.00

Arlington: with smoked Tasmanian salmon \$25.00

PERSONALISE YOUR PLATE

Wilted greens, avocado, tomatoes, mushrooms \$4.00;

Streaky bacon, Irish sausage, black/white pudding \$5.00; Smoked salmon \$8.00

SIGNATURE PLATE - THE FULL IRISH

Two fried eggs, Irish pork sausage, bacon, black and white pudding; mushrooms, tomatoes, wilted greens; brown toast.

\$28 full/\$19.00 half

This dish is a tribute to our General Manager, Paddy, who hails from sunny Waterford. "Goes Especially Well With a Pot of Irish Breakfast Tea," says he.



OTHER THAN EGGS



Here are two Interesting and Modern options for the discerning individual who fancies something 'outside the norm'.

Waffles Deluxe

Stoneground spelt waffles, caramelised banana; whipped butter, whipped cream, raw local honeycomb\$21.00

Not just for children, these wholemeal waffles are both decadent and healthful with their all-natural accompaniments. Fantastic to share with for your table after your savoury course too!

Avo Toast in the Style 'Mexicana'

Toasted sourdough topped with avocado, grape tomato and cucumber salsa; house sweet chilli sauce, fresh herbs, lime and toasted almond crunch.....\$18.50

A cultural classic, the Avo Toast sits alongside other great Australian inventions like the Refrigerator, WiFi, Ultrasound imaging and the Black Box. This version is colourful and zingy in the Mexican tradition.



BREADS AND CEREALS



Glorious and decorated loaves are delivered warm daily from our own bakery, Big Loaf.

A wide variety of goodies are also available to take-home.

Honey-Nut Granola Sundae with poached pear, pomegranate, toasted coconut and Greek or vegan yoghurt.....\$12.00

An option for the health conscious that doesn't sacrifice taste and has a nice crunchy texture. We change the fruit seasonally.

Sourdough or Brown Toast

with Pepe Saya butter; spreads and conserves.....\$8.00

Perfect for a light start, children, or just enjoy some toast and marmalade following your main breakfast.

CROISSANTS, PASTRIES, NORTH STREET STORE CINNAMON BUNS, CAKES ETC.

ALL AVAILABLE TO DINE IN

Simply ask your attendant, and feel free to browse the counter! Why not take something home for later? We also stock a carefully selected range of Provisions.

Ask us for dietaries. All dishes available take-away. Room service, events and catering by arrangement. TURN OVER FOR MORE...