

# LOBBY LOUNGE

## BREAKFAST MENU

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- Banana bread (v) **\$5**
- Coconut yoghurt with almond granola, blueberries (v) **\$16**
- Local fruit plate (v) **\$14**
- Croissant and jam selection (v) **\$6**
- Spiced raisin toast with cultured butter (v) **\$5**
- Croissant with smoked leg ham and Le Marquis Brie **\$14**
- Dr Marty's Crumpets with whipped mascarpone and fresh honeycomb (v) **\$7**
- Toasted egg, bacon, avocado and tomato chutney roll **\$17**
- Chilli scrambled eggs, Parmigiano Reggiano, spring onion and coriander (v) **\$22**
- Blue swimmer crab omelette, chives, crème fraîche, watercress and lemon **\$26**
- Farm eggs to your liking served with toasted sourdough (v) **\$17**

## Sides

- Smoked bacon **\$5**
- Baked field mushrooms with lemon and thyme **\$4**
- Half avocado with olive oil and sea salt **\$5**
- Potato rosti **\$4**
- Charred tomato **\$4**

## Tea & Coffee

- Espresso coffee **\$6**
- Iced coffee/ tea **\$9**
- Loose leaf organic Jing tea **\$7**
- Babycino **\$2**
- Belgian hot chocolate **\$8**

\*Ask the team for today's made to order juice and smoothie options **\$12**

*Menu is subject to change due to seasonal availability of some items. If you have an allergy or intolerance, please advise an associate and assess your own level of risk before dining. Whilst every effort is made to accommodate dietary requests, guests are advised that no guarantees as to the absence of any ingredients can be made.*