

cider poached apple (gf, v, df) mandarin & vanilla pannacotta, blueberry hibiscus compote	\$16
chia and almond granola (n, gf, df, ve) puffed rice, quinoa, mixed seeds, coconut yoghurt, pear, cranberry	\$16
sunrise bowl (ve, df, gf) maple pumpkin, red cabbage kraut, avocado, charred broccolini, turmeric hummus, charred baby carrots, dukkah, quinoa, radish mint salad	\$22
avocado sourdough (v, n, dfo, gfo) warm cherry tomatoes, green chili zhoug, labneh, sumac, walnuts	\$19
roast spiced pumpkin (v, gf) warm chickpeas, parsley, pecans, yoghurt, pomegranate, spiced brown butter	\$19
french toast (v) roasted mandarin jam, light vanilla custard, malt caramel sauce	\$18
lemon banana pancakes (v) lemon curd, caramelised banana, white chocolate, verbena syrup, meringue, bee pollen	\$20
smoked salmon poached eggs (dfo, gfo) whipped feta, greens, avocado, cherry tomatoes, blini	\$25
crumbed eggs on toast braised ham hock, sourdough, kale, avocado, sun-dried tomato shallot vinaigrette	\$25
eggs benedict (gfo) poached eggs, ham, hollandaise, english muffin, fresh herbs	\$21
soft baked eggs (v, dfo, gfo) habanero salsa, blanched kale, garlic toast, labneh	\$22
eggs on toast (v, dfo, gfo) eggs as you like on toast	\$16
ADD-ONS	
pork and fennel sausage	\$5
bacon	\$5
hash brown (v)	\$5
mushrooms (v, gf)	\$5
avocado (ve, df, gf)	\$5
grilled halloumi (v, gf)	\$7.5
smoked salmon (df, gf)	\$7.5

EOS in-house guest breakfast

unlimited coffee, tea, juice + choose one menu item & 2 add-ons

v - vegetarian | ve - Vegan | gf - gluten free | gfo - gluten free option | df - dairy free | dfo - dairy free option | n - contains nuts

Please let one of our team members know if you have any special dietary requirements, food allergies or food intolerances. Whilst all care is taken in the preparation of all food, traces may still be found due to accidental cross contamination.

AMEX, Diners & Union Pay cards attract a 2% surcharge. No separate accounts. Sundays and public holidays attract a 15% surcharge.

ESPRESSO BAR

croissant \$6

- croissant, butter, homemade preserve (v)

- apple custard crumble (v)

- maple ham, gruyere cheese, dijon mayo

ciabatta panino \$16

- bacon, hash brown, fried egg, pimento cheese (dfo)

- olive mortadella, ricotta, rocket pesto, confit tomato & peppers (dfo)

just toast (2 slices) \$10

sourdough, butter, homemade preserve (v, dfo, gfo)

CAFÉ

black \$4

white \$4.5

decaf \$4.5

hot chocolate \$4.5

mocha \$4.5

café corretto \$7.5

add grappa, bailey's, amaretto or vecchia

alternative milks +50c

almond, soy, oat, lactose free

TEA POT

chamomile \$4.5

green \$4.5

earl grey \$4.5

english breakfast \$4.5

peppermint \$4.5

COLD PRESSED JUICE

ask our friendly staff for today's selection **\$9**

ACQUA

san pellegrino sparkling

250mL / 750mL

Bergamo, Italy **\$6 / \$9**

acqua panna mineral

500mL

Tuscany, Italy **\$7**