



BREAKFAST WITH DOOT DOOT DOOT

55pp

START

Bowl of fresh seasonal fruits

Freshly baked selection of pastries

Yoghurt

MAIN

Please also select one from the following.

GRANOLA | Coconut bavarios, bircher, charred pineapple

CHICKEN & WAFFLES | Buttermilk fried chicken, egg, savoury waffle, chilli maple, kohlrabi slaw

AVOCADO TOAST | Whipped feta, poached egg, sundried tomato, chickpea dukkha

RUBEN | Pastrami, sauerkraut, swiss cheese, fried egg, potato bun, hash brown

SPANNER CRAB OMELETTE | Fraser Island spanner crab, mushroom relish, seaweed, dashi
beurre blanc

THE ENGLISH | Poached eggs on toast, bacon, pork sausage, mushroom, tomato, hash brown

EGGS BENEDICT | Poached eggs, honey glazed gammon ham, toasted bagel, hollandaise sauce

EGGS ROYALE | Poached eggs, oak smoked Tasmanian salmon, toasted bagel, hollandaise sauce

EGGS FLORENTINE | Poached eggs, sautéed spinach, toasted bagel, hollandaise sauce

Additional dishes will incur a \$30 charge.

Each additional add-on food item will incur a \$4 charge.

Seasonal produce used in our dishes are sustainably sourced and Australian grown.

INCLUDED BEVERAGES

ST. ALI COFFEE, SOUTH MELBOURNE

Orthodox Blend

BESPOKE TEA COMPANY, MOUNT ELIZA

Rwanda Breakfast, Ceylon Earl Grey, Victoria Sencha Green,
Peppermint, Lemongrass & Ginger, Chamomile

Matcha

Chai

Fliter coffee

ADDITIONAL

ALLIES COLD PRESSED JUICES

Daily Greens 9.00

Celery, Green Apple, Pear, Spinach, Lemon, Ginger

Love Beets 9.00

Carrot, Beetroot, Green Apple, Lime, Ginger

Sublime Pine 9.00

Pineapple, Pear, Apple, Lemon, Mint

CARRYING ON FROM LAST NIGHT

Mimosa 23.00

Bloody Mary 24.00

Boozy Hot Chocolate 21.00