



To start

Seasonal fruits and pastries

Please select one from the following:

GRANOLA

Mascarpone, pear, shortbread, white chocolate snow

CRAB OMELETTE

Crab (I), mushroom relish, seaweed, dashi beurre blanc

AVOCADO TOAST

Poached egg, charred tomato salsa, pickled cucumber, feta, sesame furikake, pea dust, garden oil

THE ENGLISH

Poached eggs on toast, bacon, chorizo, black pudding, mushroom, tomato, hash brown

EGGS BENEDICT

Honey glazed gammon ham

EGGS ROYAL

Sliced oak smoked salmon (I)

EGGS FLORENTINE

Sautéed spinach,

All served on toasted english muffin with hollandaise sauce

Additional dishes will incur a \$35 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

JUICE SELECTION

Orange or Apple

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

Filter coffee

ADDITIONAL

JACKALOPES HOUSE MADE KOMBUTCHA

Earl grey tea mixed with mango, marygold and lime 13

ALLIES COLD PRESSED JUICES

Daily greens 9

Celery, green apple, pear, spinach, lemon, ginger

Love beets 9

Carrot, beetroot, green apple, lime, ginger

Sublime pine 9

Pineapple, pear, apple, lemon, mint

Watermelon & more 9

Watermelon, green apple, strawberry, lime

CARRYING ON FROM LAST NIGHT

Mimosa 23

Bloody Mary 24

Boozy Hot Chocolate 21