

BREAKFAST

WEEKDAYS 6.30AM-10.30AM

SATURDAY 7.00AM-11.00AM

HOUSEMADE CREPES **19**
with choice of nutella, strawberry compote,
lemon & sugar, maple syrup, butterscotch
sauce, honey
VEGETARIAN

SEASONAL FRUIT PLATE **18**
with passionfruit pulp
VEGAN, GLUTEN FREE

GRANOLA BOWL **18**
coconut yoghurt, fresh fruit, compote
VEGAN

LOBBY BAR BREAKFAST **26**
herbed omelette, mum's kasundi, cherry
tomatoes, garden leaves, sautéed mushrooms,
parmesan, bacon
GLUTEN FREE

GREEN BOWL **20**
spiced dahl, rooftop greens,
avocado, pomegranate, dukkah
VEGAN, GLUTEN FREE

add: 2 poached/fried/perfect eggs **8**

add: smoked salmon **7**

add: flat bread **6**

CASSOULET **28**
white bean ragout, pork & fennel sausage,
confit duck, toasted sourdough
GLUTEN FREE AVAILABLE

add: 1 poached/fried/perfect egg **4**

AREPA **19**
avocado, ricotta, lime, coriander, guiso
VEGETARIAN, GLUTEN FREE, VEGAN AVAILABLE

add: 1 poached/fried/perfect egg **4**

LOBBY TOAST **12**
two pieces of sourdough, choice of
two housemade flavoured butters.
see wait staff for flavours of the day.
VEGETARIAN

CROQUE MONSIEUR **18**
comté cheese, champagne ham, mornay sauce

add: fried egg **4**

CROQUE VEGO **18**
comté cheese, sautéed mushrooms,
truffle oil, mornay sauce
VEGETARIAN

CROQUE BANANE **16**
nutella, banana, condensed milk
VEGETARIAN

HOUSEMADE TREATS
see wait staff for daily selections
VEGETARIAN

FAIS TA TARTINE (MAKE YOUR OWN TOAST)

SOURDOUGH TOAST WITH YOUR CHOICE OF

3 SIDES **19**

4 SIDES **24**

5 SIDES **28**

SIDES

2 PERFECT EGGS / FRIED / POACHED EGGS **8**

PORK & FENNEL SAUSAGE **7**

BACON **7**

SMOKED SALMON **7**

SMASHED AVOCADO **7**

POTATO ROSTI **8**

ROASTED CHERRY TOMATOES **5**

SAUTÉED MUSHROOMS **6**

SAUTÉED SPINACH **4**

MUM'S KASUNDI **4**

FETA **5**

COFFEE

BY FORTITUDE COFFEE ROASTERS

SINGLE SHOT **4.5**

DOUBLE SHOT **5.5**

ICED COFFEE **5.5**

MILK OPTIONS
full cream, soy, almond, skim, lactose free, oat

SYRUP OPTIONS
vanilla, salted caramel, chocolate, hazelnut, caramel
