



Full Breakfast

Includes one À la carte breakfast +3 extras, one barista beverage and a selection of seasonal fruit, smoked ham, cheese, fresh baked pastries and juice (excludes Tasmanian Juice Press and alcoholic beverages).

Sourdough or Fruit Toast Butter, seasonal preserves ^{VE}

Pigeon Whole Croissant Butter, seasonal preserves ^{VE}

Yoghurt & Granola Westhaven natural yoghurt, granola, blueberry jam ^{VE / VO}

Chia-Oat Bircher Almond milk, rhubarb, strawberry compote ^V

Eggs on Sourdough ^{VE}

Fried, poached or scrambled

Jam Packed Big Breakkie

Eggs your way, sourdough, bacon, sausage, tomato, mushroom, hash brown

Extras

Bacon | Pork Sausage | Hash Brown | Mushroom | Avocado

Avocado Bagel ^{VE}

Ricotta, avocado, Pigeon Whole bagel, poached eggs, dukkah, coriander

Smoked Salmon & Potato Omelette ^{NGA}

Hot smoked salmon, Huon potato, sour cream, herbs, roe

Mortadella Breakfast 'Sandwich'

Shaved mortadella, mozzarella, flat bread, capers, fried sage, parmesan

Fried Eggs & Stracciatella ^{NGA / VE}

Free range eggs, stracciatella cheese, salsa verde, seasonal greens, fried focaccia

Corn Fritters ^{NGA / VE}

Chilli jam, Japanese mayo, salsa, coriander, lime

Poke Bowl ^{NDA / NGA}

Brown rice, raw salmon, cucumber, egg, avocado, sesame, nori, radish, carrot

NDA - No Dairy Added NGA - No Gluten Added VE - Vegetarian V - Vegan VO - Vegan Option

Please ask our wait staff to assist with any further dietary requirements. Whilst every effort will be made to ensure that your dietary requirements are catered for, please note that all meals are prepared in an environment where gluten, dairy, eggs, nuts and other allergens are present & cross contamination is possible.

Please be advised that a 10% surcharge applies on all public holidays.

