lie Restaurant

À la carte breakfast

Selection of breads & spreads Blue Mountain jam & marmalade, honey, peanut butter, vegemite	8.5
Whisk & Pin "Mountain Granola" Yoghurt, local honey, seasonal fruit	17
Fresh traditional waffles with grilled banana Salted caramel, whipped sour cream	20
Hash brown stack Chorizo, avocado, rocket, poached egg (df, nf)	20
Vegetarian breaky burger Fried egg, tomato relish, avocado, haloumi, hash brown, baby spinach (vg)	20
Eggs your way On toasted ciabatta	18
Eggs benedict Toasted ciabatta, house made hollandaise Choice of: house cured salmon, ham or avocado (nf)	26
Big Heritage Middle bacon, roasted truss tomato, portobello mushroom, Leura butchery fennel sausage, poached egg, toasted ciabatta	28

Kids breakfast 15

11 years and under, includes glass of juice

Kids waffles

served with ice cream & maple syrup

Egg soldiers

Kids wrap Scrambled egg, bacon, tortilla wrap

Alcoholic drinks

by the glass	
Prosecco	11
Mimosa	11
HMH Bloody Mary	16
HMH Virgin Mary	8

Hot drinks

Espresso	4
Flat white, Latte, Cappuccino	5
full cream, light, soy, oat, almond	
La maison du tea selection	5

Cold drinks

Cold press orange juice	7
Mineral water 750ml	10

Gluten free bread available | Please advise your waiter of any dietary requirements | df - dairy free | nf - nut free | vg - vegetarian