



BREAKFAST

CONTINENTAL BOARD FOR ONE

\$28

Fresh baked pastries, salted butter, preserves, house granola, Mungalli Creek biodynamic natural yoghurt, seasonal fruit, grilled sourdough

Wellbeing Option

SMASHED AVO (V)

\$26

Confit cherry tomatoes, salsa verde, wild rocket and parmesan salad, grilled sourdough

Add 2 Poached free-range eggs + \$7

GREEN EGGS AND HAM

\$28

Poached free-range eggs, spinach hollandaise, Black Forest Smokehouse gypsy ham, toasted English muffin

CHICKEN OMURICE

\$32

Chicken fried rice, free-range egg omelette, okonomiyaki sauce, Kewpie mayonnaise

EGGS YOUR WAY

\$20

Two free-range eggs cooked poached, fried or scrambled, served with grilled sourdough and smoked tomato relish

LEMON MERINGUE CROISSANT FRENCH TOAST (M) \$21

Bush lemon curd, cinnamon, macadamia oat crumble

BACON AND EGG ROLL

\$21

Double-smoked Black Forest Smokehouse bacon, fried free-range egg, cheddar, wild rocket, Mareeba black garlic aioli

Add Smashed Avocado +\$7

PULLMAN BIG BREAKFAST

\$35

Double-smoked Black Forest Smokehouse bacon, chipolata sausage, confit cherry tomato, sautéed mushrooms, potato rosti, two free-range eggs cooked to your liking, grilled sourdough

Low Calorie Option

COLD SMOKED SALMON HASH (M) (ASC)

\$32

Potato rosti, salmon roe, shaved fennel, herbed cream cheese

SAVOURY MINCE SLOPPY JOE

\$29

Minced beef ragout, grilled focaccia, pickled vegetables, two free-range eggs cooked to your liking

Energy Option

HOUSE MADE GRANOLA (V)

\$20

Mungalli Creek biodynamic natural yoghurt, mixed berry compote, toasted coconut granola

SEASONAL SLICE FRUIT PLATTER (V) (VE)

\$19

SELECTION OF PASTRIES AND CAKES AVAILABLE AT THE COUNTER

EXTRAS

Free-range egg (1) \$3.5 / Black Forest bacon \$6 / Smoked salmon (M) \$7 / Potato rosti (3) \$5 / Spinach hollandaise \$4
Toast \$4 / Chipolata sausages \$6 / Confit tomato \$5 / Sautéed mushrooms \$5 / Avocado \$7

(V) – Vegetarian (VE) – Vegan (M) – Mixed Seafood Origin (ASC) - Seafood with this logo comes from an ASC certified responsible farm

OPEN DAILY 6:30AM - 12PM

Please advise your server of any dietary requirements before ordering.

Our menu and kitchen contains multiple allergens and foods which may cause an intolerance. Our team will make efforts to accommodate dietary requirements. However, due to the shared production and serving environment, we cannot guarantee the complete omission of such allergens or foods which may cause an intolerance. Please inform our team if you have a food allergy or intolerance.