# the green room

### The Continental 19

Choice of Pastries OR Toast Sourdough, Multigrain, Fruit or Gluten Free, choice of condiments. Chocolate Soaked Chia & Buckwheat Pudding served with Summer fruits, Tea,

Coffee & Choice of any Juice

### Toast / Condiments 8

Sourdough, Multigrain or Gluten Free Vegemite, Rooftop Honey, Peanut Butter, Strawberry Jam, Marmalade

### Simply Eggs 16

A Pair of Eggs Cooked Your Way with Buttered Sourdough, Multigrain or Gluten Free

Spicy Eggs (V,GF) 21 Scrambled Chilli Eggs, Roasted Pumpkin, Goats Cheese, Chopped Herbs, Red Sauce

## Alto Special

- **Spiced Egg's Bacon Benedict 20** Classic Eggs Benedict with a twist Poached Egg, Bacon, English Muffin served with Spiced Hollandaise Sauce

## "Smashing" Avocado (V) 22

Avocado served on Multigrain toast, Pickled Green tomatoes, shaved pecorino, Sumac & fresh mint

# The English 27

Fried Eggs, House Made Baked Beans, Double Smoked Bacon, Boudin Noir, Roasted Cherry Tomatoes, Pork Herb Sausage

# Breaky Sandwich 18

Double Egg, Bacon, Swiss Cheese, Herb Mayonnaise, Tomato Relish

V - Vegetarian
VE - Vegan option available
DF - Dairy Free
GF - Gluten Free option available

## **The Full 30** Choice of any Main dish Choice of Pastries, Tea, Coffee & Juice

American Pancakes (V) 25 Grilled banana, Whipped Ricotta, Caramelised peaches, Butterscotch sauce with a walnut praline

**Coconut Soaked Bircher Muesli (V,VE,DF) 20** Grated Granny Smith's Apple, Fresh Mango, Caramelised Peaches

Sides Baked Beans, Halloumi, 5 Roasted Cherry Tomato 5 Bacon, Avocado 6 Hollandaise 3.5 Pastries 5.5

# Kids Menu 13

Scramble Egg on Toast Porridge, Banana, Maple Syrup Bacon & Egg on Sourdough Pancake with maple syrup, Whipped Ricotta, Banana

**Juices 7** Orange Juice, Pineapple, Apple, Guava

## Barista Coffee 5 Long Black, Short Black, Cappuccino, Flat White, Latte



Please advise if you have a dietary requirements as some dishes can be made accordingly.