



Breakfast Menu

The Continental

25

Your choice of cereal (Just Right, All-Bran, Corn Flakes, Special K or Coco Pops), served with seasonal fruit salad, natural yoghurt, your choice of toast with butter, strawberry jam and peanut butter

The Waterfront Signature Breakfast

35

Free-range eggs cooked your way, grilled bacon, chicken chipolata, halloumi, garlic-roasted mushrooms, house baked beans, grilled vine tomato, crispy hash brown and toasted sourdough (GFO)

Signature Blue Swimmer Crab Scramble

37

Creamy scrambled eggs folded with blue swimmer crab, served on toasted shokupan with roasted cherry tomatoes, chili oil, chimichurri, shaved Parmesan, crispy fried onion and fresh chives

Truffled Mushroom & Brie Sourdough

30

Toasted sourdough, creamy Brie, garlic sautéed mushrooms & spinach, tomato relish, finished with black truffle paste (V, VGO)

Morning Mosaic

30

Toasted artisan sourdough layered with smashed avocado, whipped beetroot dip, grilled haloumi, feta poached eggs, roasted cherry tomatoes, pomegranate, dukkah and finished with balsamic glaze (VGO)

Build Your Own Omelette

23

Three free-range eggs folded into a fluffy omelette, served with crispy hash brown, grilled vine tomato, toast sourdough

Select your choice of four fillings:

Tomato, mushroom, ham, red onion, chili, spinach, mozzarella cheese, capsicums

We only serve Australian Seafood.

GF - Gluten Free **GFO** - Gluten Free Option Available **NF** - Nut Free **DF** - Dairy Free **V** – Vegetarian
VG – Vegan **VGO** – Vegan option available

All produce is prepared in an area where allergens are present. For those with allergies, intolerances, and special dietary requirements who may wish to know about the ingredients used, please ask a member of the Management Team. Our menu is subject to change based on supplier availability. Please note that a merchant service fee of 1.7% will be applied to all credit card transactions and a 15% public holiday surcharge applies.



The American Bacon & Maple Stack 28

Four fluffy buttermilk pancakes layered with crispy smoked bacon, whipped mascarpone, caramelised banana, fresh strawberries and warm Canadian maple syrup

Berry Bliss Brioche 28

Golden brioche French toast layered with raspberry coulis, whipped Chantilly cream, warm butterscotch, fresh strawberries, blueberries, toasted almond flakes, grated white chocolate and a dusting of icing sugar

Deconstructed Wagyu Beef Pie 22

Slow cooked rich Wagyu beef braised in rich jus accompanied with Creamy mash potato, Roasted carrot and zucchini & blistered tomato topped with Golden Crispy Puff pastry (NF)

Fresh from the Oven 17

A daily selection of freshly baked croissant, Danish pastry and mini muffin with your choice of artisan toast, butter, strawberry preserves and peanut butter

Golden Harvest Oats 17

Slow-cooked rolled oats in creamy milk, finished with brown sugar and cinnamon.

Morning Crunch Bowl 17

House-toasted granola served with Greek yoghurt, seasonal berries, fresh fruit and local honey (GF)

Seasonal Harvest 16

A vibrant selection of freshly sliced seasonal fruits

Add Ons

Bread your choice 2 pc	5
Roasted herb tomato 2pc	5
House made baked bean	5
Garlic roasted mushroom	5
Hash brown 2pc	5
Two free-range eggs your way	5
Grilled bacon 3pc	5
Smoked salmon plater	12

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