Breakfast menu

Welcome to The House. We hope you enjoy your dining experience with us today. Please feel free to help yourself to our breakfast buffet or order one of the following dishes.

Poached Eggs

Two free-range poached eggs, served in various styles:

Classic V G

On toasted sourdough.

Eggs Benedict G D P

On toasted sourdough and pressed Otway bacon, with hollandaise sauce.

Eggs Florentine V G D

On toasted sourdough and spinach, with hollandaise sauce.

Avocado & Pea Smash V G N

On toasted sourdough with salsa verde, and pistachio dukkha.

Omelette v p

With a choice of fillings:

- Mature cheddar D
- Vine-ripened tomatoes

 Ve
- Roasted capsicums Ve
- Field mushrooms Ve
- Baby leaf spinach Ve
- Otway bacon

Coconut Pancakes v G D

Dairy-free on request

Topped with fresh banana, crème fraîche & salted caramel sauce

Toast 6

White and wholegrain toast, with an assortment of jams Ve, Vegemite Ve G or Nutella D N

Dining menu

Welcome to The House. We hope you enjoy your dining experience with us today. Please feel free to help yourself to our buffet or order one of the following dishes.

Today's Soup

V G Gluten-free roll available on request

Ask your waiter about our freshly made soup of the day.

Leek & Gruyere Tart

V N Vegan on request

Served with a salad of broccoli, toasted almond flakes and Goddess dressing.

Pumpkin Orecchiette

V N Vegan on request

Pasta in a roasted pumpkin pesto, with chilli and crumbled Danish fetta, topped with pangrattato.

Fillet of Barramundi

Pan-fried in Middle-Eastern spices and served on a potato latke with roasted red pepper sauce, labneh & mint garnish.

Chicken & Brie Burger

G

Grilled chicken breast burger, topped with brie, butter lettuce, tomato, herbed mayonnaise and cranberry sauce.

Cheese Plate

G D N

A selection of three regional cheeses, with lavosh, walnuts, dried fruit and quince paste.

V vegetarian Ve vegan G contains gluten D contains dairy N contains nuts