

Breakfast Menu

8.00am to 11.30am

Watershed Croissant (V) **\$14.5**
Open cut buttery croissant with wilted baby spinach, caramelised onion, sauteed mushroom and cheddar cheese

Ham, Cheese & Tomato Croissant (V no ham) **\$9.9**
Buttery croissant filled with ham, cheddar cheese and tomato

Omelette (V, GFA) **\$19.9**
Three egg cheddar cheese omelette with continental toast.
Your choice of "add ons"

Savory Crepe (V) **\$18.9**
Freshly made crepe filled with wilted baby spinach, sauteed mushrooms, caramelised onion and cheddar cheese topped with hollandaise sauce and balsamic glaze

Spanish Caponata (GFA, LF) **\$22**
Rich vegetable and chorizo stew topped with two poached eggs, served with continental toast

Eggs Benedict (V, LFA, GFA) **\$21.9**
Toasted English muffin, wilted baby spinach, sauteed mushrooms and caramelised onion topped with poached eggs and hollandaise sauce
Choice of bacon, ham or smoked salmon

Watershed Breakfast (GFA, LF) **\$19.5**
Poached, fried or scrambled eggs served with bacon and wilted spinach on continental toast

Vegan Breakfast (Vegan, LF, GFA) **\$15.9**
Avocado, wilted baby spinach and mushrooms on continental toast

Classic Breakfast (LFA, GFA) **\$25.9**
Poached, fried or scrambled eggs served with bacon, sauteed mushrooms, breakfast sausage, hash brown and wilted spinach on continental toast

French Toast (LFA) **\$19.5**
Classic French toast made with brioche bread topped with caramelised green apple and served with bacon, maple syrup and whipped cream

Eggs and Avocado (V, LFA, GFA) **\$15.5**
Two poached eggs on continental toast with sliced avocado and hollandaise

Eggs on Toast (LFA, GFA) **\$14**
Poached, fried or scrambled eggs on continental toast

Toast (VOA, LFA, GFA) **\$6.5**
Continental toast
served with butter and choice of honey, vegemite or jam

Fruit Loaf (V, LFA) **\$9.5**
Toasted fruit loaf served with butter or Nutalex (LF)

Add ons for any meal

Bacon \$6
Breakfast sausage \$5
Chorizo \$5
Avocado \$3.8
Haloumi \$4.8
Ham \$3
Smoked salmon \$6
Wilted spinach \$2
Sauteed mushrooms \$3
Hash browns \$4
Egg x 1 \$3.5
Eggs x 2 \$6.5
Tomato \$2
Cheddar cheese \$2

Caramelized Banana \$2
Caramelized Apple \$2
Strawberries \$2
Blueberries \$2
Ice cream \$2
Nutella \$2
Maple syrup \$2
Pouring cream \$2
Greek yogurt \$3
Coconut yogurt \$3
Berry compote \$2
Apricot compote \$2

Hollandaise \$2.5
Tomato sauce 80c
BBQ sauce 80c

Extra continental \$1
Dark rye bread \$1.5
Sour dough bread \$1.5
Gluten free bread \$1.5
English muffin \$3
Pancake \$1

Banana Crepe (V)**\$16**

Freshly made crepe filled with caramelised butter and cinnamon banana topped with maple syrup, served with whipped cream, blueberries and strawberries

Pancakes (V)**\$12.9**

Two fluffy pancakes served with maple syrup and whipped cream

Parfait (V, VOA, LFA)**\$12.8**

Toasted fruit and nut muesli, with apricot and berry compote and either Greek or coconut yogurt (Vegan) topped with fresh strawberries

Chocolate Croissant (V)**\$8.00**

Buttery croissant w/ warmed chocolate ganache and whipped cream

V – Vegetarian,**GF – Gluten Free****LF – Lactose Free****LFA – Lactose Free Available****VOA – Vegan Option Available****GFA – Gluten Free Available**

Coffee – a full flavoured, medium strength blend, locally roasted – Small, medium or mug

- Flat white, café latte, cappuccino, long black, espresso, piccolo, mocha, hot chocolate, chai
- Iced latte, iced coffee, flavoured iced milks, iced long black, iced chai
- Milk choices - full cream, skim, lactose free, oat, almond and soy

Tea – loose leaf, in a pot

- English breakfast, peppermint, earl grey, chamomile, green, lemon & ginger

Classic Milkshake – kids \$5.00 and adult \$8.00

- Chocolate, strawberry, vanilla, banana, lime, caramel

Fresh juice - choose your 1 base then include add ins

Base - \$8

- Orange
- Pineapple
- Watermelon
- Carrot
- Apple
- Pear
- Celery

Add ins - \$0.6 each

- Ginger
- Spinach
- Mint
- Mixed berries
- Cucumber
- Orange
- Pineapple
- Watermelon
- Carrot
- Apple
- Pear
- Celery

Soft drinks

Coke

Diet Coke

Lemon Squash

Lemon Lime Bitter

Soda Lime Bitters

Dry Ginger

Lemonade

Raspberry

Bottled juices

Apple

Pineapple

Tomato

Orange

Please note: While every attempt is made to prepare food without cross contamination, we cannot guarantee that any of our dishes are free from food allergens. We advise those with food allergies or sensitivities to inquire about ingredients and preparation methods before ordering

Public Holiday Surcharge – 15%