

## Breakfast Menu

8.00am to 11.30am

<b>Watershed Croissant (V)</b>	<b>\$14.5</b>
<i>Open cut buttery croissant with wilted baby spinach, caramelised onion, Sautéed mushroom and cheddar cheese</i>	
<b>Ham, Cheese &amp; Tomato Croissant (V no ham)</b>	<b>\$9.9</b>
<i>Buttery croissant filled with ham, cheddar cheese and tomato</i>	
<b>Omelette (V, GFA)</b>	<b>\$19.9</b>
<i>Three egg cheddar cheese omelette with continental toast. Your choice of "add ons"</i>	
<b>Savory Crepe (V)</b>	<b>\$18.9</b>
<i>Freshly made crepe filled with wilted baby spinach, sautéed mushrooms, caramelised onion and cheddar cheese topped with hollandaise sauce and balsamic glaze</i>	
<b>Spanish Caponata (GFA, LF)</b>	<b>\$22</b>
<i>Rich vegetable and chorizo stew topped with two poached eggs, served with continental toast</i>	
<b>Eggs Benedict (V, LFA, GFA, IS)</b>	<b>\$21.9</b>
<i>Toasted English muffin, wilted baby spinach, sautéed mushrooms and caramelised onion topped with poached eggs and hollandaise sauce Choice of bacon, ham or smoked salmon</i>	
<b>Watershed Breakfast (GFA, LF)</b>	<b>\$19.5</b>
<i>Poached, fried or scrambled eggs served with bacon and wilted spinach on continental toast</i>	
<b>Vegan Breakfast (Vegan, LF, GFA)</b>	<b>\$15.9</b>
<i>Avocado, wilted baby spinach and mushrooms on continental toast</i>	
<b>Classic Breakfast (LFA, GFA)</b>	<b>\$25.9</b>
<i>Poached, fried or scrambled eggs served with bacon, sautéed mushrooms, breakfast sausage, hash brown and wilted spinach on continental toast</i>	
<b>French Toast (LFA)</b>	<b>\$19.5</b>
<i>Classic French toast made with brioche bread topped with caramelised green apple and served with bacon, maple syrup and whipped cream</i>	
<b>Eggs and Avocado (V, LFA, GFA)</b>	<b>\$15.5</b>
<i>Two poached eggs on continental toast with sliced avocado and hollandaise</i>	
<b>Eggs on Toast (LFA, GFA)</b>	<b>\$14</b>
<i>Poached, fried or scrambled eggs on continental toast</i>	
<b>Toast (VOA, LFA, GFA)</b>	<b>\$6.5</b>
<i>Continental toast served with butter and choice of honey, vegemite or jam</i>	
<b>Fruit Loaf (V, LFA)</b>	<b>\$9.5</b>
<i>Toasted fruit loaf served with butter or Nutalex (LF)</i>	

### Add ons for any meal

Bacon	\$6
Breakfast sausage	\$5
Chorizo	\$5
Avocado	\$3.8
Haloumi	\$4.8
Ham	\$3
Smoked salmon (IS)	\$6
Wilted spinach	\$2
Sautéed 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****IS – Imported Seafood****LFA – Lactose Free Available****VOA – Vegan Option Available****GFA – Gluten Free Available**

**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**

**Fresh juice - choose your 1 base then include add ins****Soft drinks – Kids \$2.80 Large \$4.00**

Base - \$8

Coke

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

Coke Zero  
Lemon Squash  
Lemon Lime Bitter  
Soda Lime Bitters  
Dry Ginger  
Lemonade  
Raspberry  
Bundaberg Ginger Beer

Add ins – 80c each

**Bottled juice - \$4.50**

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

Apple  
Pineapple  
Tomato  
Orange

**Coffee – a full flavoured, medium strength blend, locally roasted**

Flat white, café latte, cappuccino, long black, espresso, piccolo, mocha, hot chocolate, chai

Small - \$4.50      Medium - \$5.50      Mug - \$6.50

Irish Coffee - \$12.00

Affogato - \$6.50      Add Liqueur - \$12.00

Iced latte, iced coffee, flavoured iced milks, iced long black, iced chai

Small \$4.50      Large \$6.50

Milk alternatives - lactose free, oat, almond and soy      Add 80c

Syrups – hazelnut, caramel and vanilla      Add \$1.00

**Tea – loose leaf, pot for 1 - \$5.50**

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

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

Chocolate, strawberry, vanilla, banana, lime, caramel

**Public Holiday Surcharge – 15%**