

thecliveden.com.au
192 WELLINGTON PARADE
east melbourne, 3002

THE CLIVEDEN

BAR & DINING

@thecliveden
6:00PM - 9:30PM
#thecliveden

ENTREES

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Daily selection of oysters 5.5 (each)

Chorizo stuffed baby calamari, celeriac puree, leek, chorizo oil 22 **LG**

Twice cooked smoked pork belly, guava ketchup, pickled vegetables 23 **LG, DF**

Cured hiramasa king fish, pickled baby fennel, radish, burnt grapefruit, black garlic aioli 24 **LG, DF**

Soup of the day, sourdough bread 15

Tuscan tomato panzanella salad, heirloom tomatoes, cucumber, roasted red pepper, onion, capers, basil, sourdough croutons 22 **V, DF**

Wild mushrooms, smoked goat's curd, mushroom broth 23 **VG, LG**

ADD A SIDE 12

Roasted kipfler potatoes, 'los novios' smoked paprika, confit garlic **VG, DF, LG**

Seasonal steamed greens, extra virgin olive oil, aged balsamic vinegar, fresh seasonal herbs **V, LG, DF**

Garden salad, cucumber, cherry tomatoes, red onions **V, LG, DF**

Seasonal bean salad, pancetta, sherry vinegar, pistachio pesto **LG**

Honey roast heirloom carrots, almonds and raspberry vinegar, Persian feta **VG, LG**

Sweet potato chips, aioli **VG**

TWO COURSES ~~~~~ 55
THREE COURSES ~~~~~ 68

MAINS

.....

Whole baby barramundi, couscous, braised fennel 36

Pan seared free range chicken breast, warm seafood, spring vegetables, risoni salad 38

Mount Leura lamb rump, garlic & beetroot puree, pistachio crumb, heirloom carrots 41

Kangaroo loin, pancetta, sweet potato, heritage beetroot 39

Handmade ricotta gnocchi, asparagus, cauliflower, hazelnut & sage butter 32 **VG, LG**

Grass fed eye of rump 250G, watercress salad, choice of béarnaise, peppercorn sauce or red wine jus 40 **LG**

Jack's Creek wagyu rump cap 300g, watercress salad, choice of béarnaise, peppercorn sauce or red wine jus 45 **LG** +10 surcharge for set menu

DESSERTS

.....

Light Japanese cheese cake with berry sauce 14 **LG**

Fresh Granny Smith apple mint compote with whipped apple ganache, cinnamon crumble, salted caramel sauce & cream 14


Baked chocolate hazelnut tart, rich hazelnut & chocolate filling, buttery tart shell 14

Creamy toasted pistachio crème brulee, nutty biscotti 14

Victorian farmhouse cheeses plate of Willow Grove blue, Tarago river triple cream, and Maffra cloth aged cheddar served with housemade lavosh, apple gel and quince puree 32 +10 surcharge for set menu

LG // low gluten (may come in contact with gluten during preparation)
VG // vegetarian V // vegan DF // dairy free

CHAMPAGNE / SPARKLING		130ML
Moët & Chandon Brut	Epernay, France	22
Dal Zotto Prosecco	King Valley, Victoria	13
Chandon Blanc de Blanc	Yarra Valley, Victoria	14
La Bohème Cuvee Rosé	Yarra Valley, Victoria	14
WHITE		150ML
2017 Pewsey Vale '1961 Block' Reisling	Clare Valley, South Australia	13
2018 Vidal Estate Pinot Gris	Hawkes Bay, New Zealand	11
2018 La Maschera Pinot Grigio	Lime Stone Coast, South Australia	12
2018 Working Lunch Sauvignon Blanc	Marlborough, New Zealand	13
2016 Heggies Vineyard Single Block Reserve Chardonnay	Eden Valley, South Australia	21
2017 Vasse Felix 'Filius' Chardonnay	Margaret River, Western Australia	14
2017 Byrne Coghills Creek Chardonnay	Ballarat, Victoria	17
ROSE		150ML
2018 Bouchard Aine & Fils	Burgundy, France	12
RED		150ML
2018 Giant Steps Pinot Noir	Yarra Valley, Victoria	16
2016 Josef Chromy 'Pepik' Pinot Noir	Tamar Valley Tasmania	13
2016 Wirra Wirra RSW Shiraz	McLaren Val, South Australia	26
2015 Vinoque Sangiovese	Yarra Valley, Victoria	13
2015 Yalumba 'The Signature' Shiraz Cabernet Sauvignon	Barossa, South Australia	27
2017 Henschke 'Five Shillings' Shiraz	Barossa Valley, South Australia	16
2016 Yalumba 'Wild Ferment' Shiraz	Barossa Valley, South Australia	12
2017 Round Two Merlot	McLaren Vale, South Australia	11
2017 Phillip Shaw 'Number 17' Cabernet Sauvignon Merlot	Orange, New South Wales	15
2016 Mt Difficulty 'Packspur Vineyard' Pinot Noir	Central Otago, New Zealand	25
SWEET/FORTIFIED		90ML
Campbells Rutherglen Topaque	Rutherglen, Victoria	12
Penfolds Grandfather Rare Tawny	Multi Regional, South Australia	23
Ramos Pinto, Tawny Port	Douro, Portugal	10
2015 Heggies Vineyard Botrytis Riesling	Eden Valley, South Australia	14
2010 De Bortoli Noble One	Riverina, New South Wales	14

The Coravin Wine Preservation System gives wine lovers the freedom to pour any wine, in any amount, without removing the cork. Whether you want a sip, a glass or more your last glass will taste just as amazing as your very first. Our wines available using the Coravin Wine Preservation System are listed with a  symbol.

CHAMPAGNE / SPARKLING

Dal Zotto Prosecco	King Valley, Victoria	65
Divici Prosecco	Veneto, Italy	50
Chandon Blanc de Blanc	Yarra Valley, Victoria	75
Piper-Heidsieck Brut	Reims, France	105
Veuve Clicquot Brut	Reims, France	170
Ruinart Blanc d Blanc	Reims, France	280
Moët & Chandon Brut	Epernay, France	125
Pol Roger Brut Reserve	Epernay, France	250
Veuve Fourny & Fils Premium Brut	Vertus, France	120
Laurent Perrier La Cuvee	Tours-sur-Marne France	100
2008 Piper-Heidsieck	Reims, France	245
2007 Louis Roederer Cristal	Reims, France	500
2000 Krug	Reims, France	650
2007 Perrier Jouët Belle Époque Brut	Epernay, France	550
La Bohème Cuvee Rosé	Yarra Valley, Victoria	75
Piper-Heidsieck Rose	Reims, France	150
Laurent Perrier Cuvee Rosé	Tours-sur-Marne, France	200
2004 Miceli Brut Rosé	Mornington, Victoria	80

MOSCATO

2016 Alasia Moscato d'Asti DOCG	Piedmont, Italy	60
2018 Audrey Wilkinson Moscato	Hunter Valley, New South Wales	50

WHITE

2017 Pewsey Vale '1961 Block' Riesling	Clare Valley, South Australia	60
2017 Leeuwin Estate 'Art Series' Riesling	Margaret River, Western Australia	59
2014 Hugel Riesling	Alsace, France	85
2018 Rob Dolan (Skin Contact) Pinot Gris	Yarra Valley, Victoria	60
2017 Howard Vineyard 'Clover Vineyard' Pinot Gris	Adelaide Hills, South Australia	55
2017 Vidal Estate Pinot Gris	Hawkes Bay, New Zealand	52
2018 La Maschera Pinot Grigio	Lime Stone Coast, South Australia	55
2017 Kellerei Kaltern Pinot Grigio	Alto Adige, Italy	70
2014 Tiefenbrunner Pinot Bianco DOC	Alto Adige, Italy	60
2017 Port Phillip Estate Sauvignon Blanc	Mornington, Victoria	70
2017 Black Cottage Sauvignon Blanc	Marlborough, New Zealand	65

2018 Working Lunch Sauvignon Blanc	Marlborough, New Zealand	60
2016 Mahi 'Boundry Farm' Sauvignon Blanc	Marlborough, New Zealand	69
2015 Joseph Mellot 'La Chatellene' Sauvignon Blanc	Sancerre, France	95
2008 Poole's Rock Semillion	Hunter Valley, New South Wales	65
2015 All Saints Family Cellar Marsanne	Rutherglen, Victoria	70
2015 Radford Dale Vinum Chenin Blanc	Stellenbosh, South Africa	55
2017 Dal Zotto Arneis	King Valley, Victoria	60
2014 La Maschera Vermintino	Limestone Coast, South Australia	55
2015 Cantina Pra Soave Classico DOC	Veneto, Italy	65
2015 Tarrawarra Reserve Chardonnay	Yarra Valley, Victoria	109
2018 Oakridge Chardonnay	Yarra Valley, Victoria	65
2017 Byrne 'Coghills Creek' Chardonnay	Ballarat, Victoria	80
2016 Paringa Estate 'Penninsula' Chardonnay	Mornington Peninsula Victoria	65
2016 Shaw & Smith 'M3' Chardonnay	Adelaide Hills, South Australia	110
2017 Vasse Felix 'Filius' Chardonnay	Margaret River, Western Australia	70
2014 Howard Park Chardonnay	Margaret River, Western Australia	70
2013 Greywacke Chardonnay	Marlborough, New Zealand	109
2015 Mahi 'Twin Valleys' Chardonnay	Marlborough, New Zealand	70
2014 Jean-Marc Brocard 1er Cru Vau de Vay Chablis	Chablis, France	155
2015 Domaine William Fevre Chablis	Chablis, France	95
2012 Domaine Vincent Latour Meursault 1er Cru Charmes	Burgundy, France	245

ROSE

2017 Bouchard Aine & Fils	Burgundy, France	58
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REDS

2017 Pooles Rock Pinot Noir	Adelaide Hills, South Australia	85
2018 Giant Steps Pinot Noir	Yarra Valley, Victoria	70
2018 Paringa 'P.E; Pinot Noir	Mornington, Victoria	70
2016 Josef Chromy 'Pepik' Pinot Noir	Tamar Valley, Tasmania	60
2015 Mount Difficulty Growers Series 'Packspur' Pinot Noir	Central Otago, New Zealand	145
2017 Nanny Goat Pinot Noir	Central Otago, New Zealand	90
2017 Framingham 'Nobody's Hero' Pinot Noir	Marlborough, New Zealand	65
2013 Marchand & Burch Bourgogne	Burgundy, France	99
2012 Francois Feuillet Moray St. Denis 1er Cru 'Clos Sorbe'	Burgundy, France	250

WINES BY THE BOTTLE

2015 Vinoque Sangiovese	Yarra Valley, Victoria	55
2017 Barone Ricasoli Chianti DOC	Tuscany, Italy	59
2017 Dune 'Tirari' Nero d'Avola Negro Amoro	Mclaren Vale, South Australia	55
2014 Torres Altos Crianza Tempranillo	Rioja, Spain	70
2017 Le Altanza Tempranillo	Rioja, Spain	50
2017 Guigal Cotes Du Rhone Grenache Blend GSM	Rhone Valley, France	60
2016 Gestalt 'Rule of Thirds' GSM	Barossa Valley, South Australia	59
2017 Vinoque Grenache	Yarra Valley, Victoria	60
2017 Juxtaposed Old Vine Grenache	Mclaren Vale, South Australia	70
2016 Heathcote Estate Shiraz	Heathcote, Victoria	99
2018 Under & Over Shiraz	Heathcote, Victoria	55
2018 Ingram Road Shiraz	Heathcote, Victoria	60
2016 Yalumba 'Wild Ferment' Shiraz	Barossa Valley, South Australia	60
2015 L.A.S. Vino Syrah (Vegan)	Barossa Valley, South Australia	115
2017 Henschke 'Five Shillings' Shiraz	Barossa Valley, South Australia	75
2017 Henschke 'Keyntone Euphonium' Shiraz Cabernet	Barossa Valley, South Australia	130
2015 Penfolds St Henri Shiraz	Mclaren Vale, South Australia	190
2017 Geoff Merrill 'Jacko's' Shiraz	Mclaren Vale, South Australia	60
2017 Brokenwood Shiraz	Hunter Valley, New South Wales	95
2014 Alain Graillot 'Syrocco' Syrah	Zanata, Morocco	78
2012 Melba 'Reserve' Cabernet Sauvignon	Yarra Valley, Victoria	90
2018 Allinda Cabernet	Yarra Valley, Victoria	65
2008 Reschke 'Bull Trader' Cabernet Sauvignon Merlot	Coonawarra, South Australia	60
2017 Phillip Shaw 'Number 17' Cabernet Sauvignon Merlot	Orange, New South Wales	70
2014 Hay Shed Hill 'Block Two' Cabernet Sauvignon	Margaret River, Western Australia	105
2016 Howard Park 'Miamup' Cabernet Sauvignon	Margaret River, Western Australia	65
2014 Forest Hill 'Highbury Fields' Cabernet Sauvignon	Margaret River, Western Australia	60
2014 Chateau Musar Cabernet Sauvignon Cinsault	Bekaa Valley, Lebanon	85
2007 Di Fabio Estate Merlot	Mclaren Vale, South Australia	65
2017 Smith & Hooper Merlot	Wrattonbully, South Australia	60
2017 Round Two Merlot	Mclaren Vale, South Australia	58
2016 Bleasdale 'Second Innings' Malbec	Adelaide Hills, South Australia	50
2016 Bodega Cantena Zapata Malbec	Mendoza, Argentina	60

2016 Rutherglen Estate Durif	Rutherglen, Victoria	55
VODKA		
666 Tasmanian		13
Archie Rose		15
Mchenery Puer		13
Sheep Whey		18
Belvedere		13
Cariel Vanilla		14
Crystal Skull		18
Grey Goose		18
Ketel One		12
GIN		
78 Degrees		16
Archie Rose Signature Dry		14
Cliveden Gin		16
Four Pillars		13
Mc Henry Barrel Aged		18
Mc Henry Sloe		16
Melbourne Gin Company		14
Prohibition		16
Westwinds Captains Cut		16
Westwinds Sabre		13
Bombay Sapphire		14
Hendricks		15
Tanquaray		12
Tanquaray No.10		18
BOURBON		
Basil Haydens		18
Bakers 10yrs		14
Bookers		15
Buffalo Trace		13
Fireball		13
Jack Daniels		12
Makers Mark		12

SPIRITS

Sazarac Rye	25
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RUM

Blackgate Ranga Rum	19
Bundaberg	12
Gunnery White Spiced	18
Iridium	14
Stone Pine Dead Man's Dropped Spice	13
Appleton Estate	13

TEQUILA & MEZCAL

Clase Azul Plata White	24
Clase Azul Reposado	28
Don Julio	16
Milagro Single Barrel Silver Mezcal	18
Olmecca	12

COGNAC ARMAGNAC & CALVADOS

Hennessy VS	15
Hennessy VSOP	20
Hennessy XO	45
St Agnes XO	25
Black Bottle XO	31
Delord Bas Armagnac 1985	26
Castarede Bas Armagnac 1970	23
Adrian Camut Syr Calvados	15

APERTIFS

Aperol	11
Campari	11
Dubonnet Rouge	10
Lillet Blanc	11
Richard	11
Pimms No1	11
Maidenii Sweet Vermouth	11
Maidenii Dry Vermouth	11

BEERS & CIDERS

Noilly Pratt Dry Vermouth	11
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TAP BEERS	
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James Boags Draught	10
Panhead XPA	12
Furphy	11
White Rabbit Dark Ale	12.5
James Squire 150 Lashes Pale Ale	12
Heineken	13
Kirin	12
Brooklyn Lager	12

BOTTLE BEERS	
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James Boags Premium	10
James Squire Hop Thief	11
Little Creatures Roger (Mid Strength)	10
Little Creatures Pale Ale	11.5
Hawthorn IPA	11.5
Mountain Goat Organic Steam Ale	10
Furphy	11
James Boags Light	9

CIDERS	
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Pipsqueak Apple Cider	10.5
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CLASSIC COCKTAILS \$18

Granny Smith Martini

666 Vodka, apple liqueur, apple juice

Aperol Spritz

Aperol, prosecco, soda

Mr Coffee Martini

Ketel One vodka, Mr Black coffee liqueur,
espresso coffee shot

Blood Orange Margarita

Olmecca Tequila, Aperol, blood orange
syrup, strawberries, lime

Strawberry Caprioska

Archie Rose vodka, strawberry liqueur,
fresh strawberries & lime

SIGNATURE COCKTAILS \$20

Cliveden Collins

Cliveden Gin, lemon Juice, soda

Frosty Fruit

Gin, passionfruit pulp,
orange & cranberry Juice

Pimms to Love

Pimms, with a dash of blackberry syrup,
splash of lemonade & fresh fruit

Pullman Punch

Lychee liqueur, cointreau, grapefruit &
orange juice

Aussie Negroni

Four Pillars gin, Maidenii Australian
Sweet vermouth, Red Okar

**NOBLE BOOTLEGGERS DISTILLING
CO. SMOKED COCKTAILS \$25**

Espresso Martini

Spiced agave blended with custom made blended
cold drip coffee and Noble Bootleggers coffee
spirit.

Aged Boulevardier

Solera aged blend of bourbon and rye combined
with campari and Maidenii vermouth from
smaller 20l American oak barrels aged for a
period of three months. A timeless classic
and cousin to the negroni. Sweet, bitter and
smooth.

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THE CLIVEDEN

BAR & DINING

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EXPRESS LUNCH MENU
#thecliveden

LARGER PLATES / \$25

BOBBY VEAL SCALOPPINI potato and parmesan gratin, mushroom sauce and green salad

MOULES-FRITES freshly cooked mussels in a white wine, crème fraîche, shallot, chili and parsley sauce, shoestring fries and mayonnaise

CRISPY CHICKEN BURGER wombok slaw, toasted sesame mayo, toasted milk bun, shoestring fries

WAGYU MINUTE STEAK cos lettuce, tomato, onion jam, Swiss cheese, mayonnaise on ciabatta, shoestrings fries

CLIVEDEN CHEESEBURGER cos lettuce, aged cheddar, onion marmalade, harissa mayo, milk buns, shoestring fries

HANDMADE RICOTTA GNOCCHI Chef Antonio's fresh Puttanesca sauce & zesty parmesan cheese **GF**

◇◇◇◇
**ANY LARGER PLATE WITH
GLASS OF HOUSE WINE \$29**

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TURKEY CLUB SANDWICH smoked turkey breast, vine ripened tomato, Swiss cheese, baby cos leaves, crisp prosciutto & mayonnaise, toasted triple layered bread, shoestring fries

CEASAR SALAD cos lettuce, crisp prosciutto, croutons, parmesan cheese, poached egg, dressing and white anchovies – add smoked salmon or chicken breast +5

SMALLER PLATES / \$16

ANTIPASTO PLATTER vegetable antipasto plancha, chargrilled vegetables **DF**

SEASONAL BEAN SALAD with beans, pancetta, sherry vinegar, pistachio pesto **GF**

SOUP OF THE DAY with crusty bread

TUSCAN TOMATO SALAD with heirloom tomatoes, cucumber, roasted red capsicum, onion, capers and sourdough bread **V**

FONDÉ EN 1743
MOËT & CHANDON
CHAMPAGNE



**ADD A GLASS OF HOUSE WINE TO ANY
DISH \$4**

UPGRADE TO A GLASS OF MOËT \$15

DAILY DESSERTS 
ASK A STAFF MEMBER

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BAR & DINING

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EXPRESS LUNCH MENU
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LARGER PLATES / \$25

BOBBY VEAL SCALOPPINI potato and parmesan gratin, mushroom sauce and green salad

MOULES-FRITES freshly cooked mussels in a white wine, crème fraîche, shallot, chili and parsley sauce, shoestring fries and mayonnaise

CRISPY CHICKEN BURGER wombok slaw, toasted sesame mayo, toasted milk bun, shoestring fries

WAGYU MINUTE STEAK SANDWICH cos lettuce, tomato, onion jam, Swiss cheese, mayonnaise on ciabatta, shoestrings fries

CLIVEDEN CHEESEBURGER cos lettuce, aged cheddar, onion marmalade, harissa mayo, milk buns, shoestring fries

HANDMADE RICOTTA GNOCCHI Chef Antonio's fresh Puttanesca sauce & zesty parmesan cheese **GF**

TURKEY CLUB SANDWICH smoked turkey breast, vine ripened tomato, Swiss cheese, baby cos leaves, crisp prosciutto & mayonnaise, toasted triple layered bread, shoestring fries

CEASAR SALAD cos lettuce, crisp prosciutto, croutons, parmesan cheese, poached egg, dressing and white anchovies – add smoked salmon or chicken breast +5

◇◇◇◇
**ANY LARGER PLATE WITH
GLASS OF HOUSE WINE \$29**

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SMALLER PLATES / \$16

ANTIPASTO PLATTER vegetable antipasto plancha, chargrilled vegetables **DF**

SEASONAL BEAN SALAD with beans, pancetta, sherry vinegar, pistachio pesto **GF**

SOUP OF THE DAY with crusty bread

TUSCAN TOMATO SALAD with heirloom tomatoes, cucumber, roasted red capsicum, onion, capers and sourdough bread **V**



MAISON FONDÉE EN 1785

PIPER-HEIDSIECK

CHAMPAGNE

ADD A GLASS OF HOUSE WINE TO ANY DISH \$4

UPGRADE TO A GLASS OF PIPER \$20

**PURCHASE A BOTTLE OF PIPER \$120
TO WIN TICKETS TO THE AUSTRALIAN OPEN**

DAILY DESSERTS 
ASK A STAFF MEMBER

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THE CLIVEDEN

BAR & DINING

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AVAILABLE FROM 2:30PM
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TO START

Fire roasted capsicum, walnut & pomegranate dip, sourdough bread 13 **V, LG**

Oysters (3), nam jim dressing 15

Butter beans, borlotti beans, cannellini beans, chickpeas, red kidney beans, pancetta & cherry vinegar reduction 14

Prime beef short rib, house made spicy barbeque sauce, pickled cabbage 22 **LG, DF**

Grilled calamari, wild rocket & chorizo, romesco sauce 18 **LG, DF**

Rice paper wrapped crispy prawns, 5 spices, ginger & shaoxing wine, tamarind & sweet chilli sauce 22 **LG**

Activated charcoal & feta arancini balls (3), saffron aioli 16 **VG, LG**

SOMETHING SMALL

Crisp fries, harissa mayonnaise 10

Sweet potato fries, mayonnaise 11

Potato wedges, sour cream, sweet chilli 12

CHEESES

Selection of soft, blue & hard cheeses (50g portion each), seasonal fruit, dried figs, lavosh, crackers 12 **VG**

Trio of soft, blue & hard cheeses 32

BURGERS & SANDWICHES

Crispy chicken burger, wombok slaw, toasted sesame mayonnaise, toasted milk bun, fries 26

Wagyu beef burger, cos lettuce, tomato, pickle, aged cheddar, onion marmalade, harissa mayonnaise, toasted milk bun, fries 28

Smoked turkey club sandwich, vine ripened tomato, swiss cheese, baby cos leaves, crisp prosciutto, mayonnaise, toasted triple layered bread, fries 24



ADD A GLASS OF PIPER \$20

**PURCHASE A BOTTLE OF PIPER \$120
TO WIN TICKETS TO THE AUSTRALIAN OPEN**

SWEET

Light Japanese cheese cake with berry sauce 14 **LG**

Fresh Granny Smith apple mint compote with whipped apple ganache, cinnamon crumble, salted caramel sauce & cream 14

Baked chocolate hazelnut tart, rich hazelnut & chocolate filling, buttery tart shell 14

Creamy toasted pistachio crème brûlée, nutty biscotti 14

Victorian farmhouse cheeses plate of Willow Grove blue, Tarago river triple cream, and Maffra cloth aged cheddar served with house made lavosh, apple gel and quince puree 32

LG // low gluten (may come in contact with gluten during preparation)
VG // vegetarian V // vegan DF // dairy free

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BREAKFAST A-LA-CARTE
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THE AMERICAN

Two fresh eggs prepared to your liking, served with toast and your choice of four sides: bacon, pork or chicken sausages, hash browns, smoked salmon, baked beans, grilled tomato, sautéed spinach or mushrooms // 28

THREE-EGG OMELETTE

With your choice of cheddar cheese, double smoked ham, smoked salmon, mushrooms, onions, tomatoes or spinach, served with toast // 28

EGGS BENEDICT

Poached eggs on an English muffin, with your choice of double smoked ham, bacon or smoked salmon, topped up with Hollandaise sauce // 26

EGGS FLORENTINE

Poached eggs on an English muffin with sautéed spinach, roasted tomato and Hollandaise sauce // 25

BUTTERMILK PANCAKES

Maple syrup, berry compote // 15 V

AVOCADO ON TOAST

Smashed Avocado on a slice of house baked sourdough, garnished with cherry tomatoes and goat's cheese // 15

TOAST

Wholemeal, white, multi-grain or raisin bread accompanied with your choice of butter or margarine, and Beerenberg preserves // 8 V

SEASONAL FRUIT PLATE

Freshly sliced fruit with honey // 15 V, LG

ADD SOMETHING EXTRA ~~~~~ 4

Bacon, pork or chicken sausage

Hash browns

Smoked salmon

Baked beans

Grilled tomato

Sautéed spinach

Sautéed mushrooms

YOGHURT & TOASTED MUESLI PARFAIT

Natural yoghurt, toasted muesli, berry compote // 15 V

BIRCHER MUESLI

Oats, green apple, apricots, raisins, honey, orange juice, milk and natural yoghurt // 15 V

COLD CEREALS

Your choice of Corn Flakes, Special K, Just Right, All-Bran, Rice Bubbles, Sultana Bran, Coco-Pops or toasted muesli // 10 V

FRESH BAKERY

Your choice of three bakery items; croissant, Danish pastry, pain au chocolat, mini muffin // 15 V

Gluten free bread and cereal available // +2

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