



Menu

SHEPHERDERS BREAKFAST *

Bacon Rosti Potato, Goat's Curd, Sautéed Spinach, Mushroom, Poached Egg, Baby Herb Parsley, Chive-Infused Oil

BREAKFAST GRAIN SALAD (V/A)

Chickpea, Quinoa, Corn, Crispy Kale, Fattoush, Greek Feta, Verjus Dressing, Spicy Dukkah, Toasted Lebanese Bread

FRUIT OF THE DAY (V)

Hazelnuts, Seasonal Fruits, Orange Caramel, Coconut, Freeze-dried raspberries, Lemon Myrtle

YOGHURTS AND GRAINS (V/A)

Natural Pot Set Yoghurt, Seasonal Macerated Berries, House-Made Muesli, Davidson Plum, Marigold, Honey

PASTRY PLATE (NA/GF)

Selection of Pastries, Seasonal Macerated Berries, Honey, Butter, Jam

SMASHED AVOCADO ON TOAST

Heirloom Tomatoes, Labna, Spicy Dukkah

BAKED SPANISH EGGS

Two Free Range Fried Eggs, Tomato Sofrito, Txistorra, Whipped Ricotta, Lebanese Bread

EGGS YOUR WAY

Two Free Range Eggs Cooked Your Way, Artisan Toast

CHOCOLATE GANACHE WAFFLES

Belgian Waffles, Spiced Ruby Chocolate Ganache, Wattleseed Milk, Sugar, Berries

Dietary Options Available

NA/GF: Not Available Gluten Free **V/A:** Vegan Available **V:** Vegan

On The Side

20

FREE RANGE EGG

3

JAMON SERRANO

7

MUSHROOM

9

SMOKED HAM

8

SMASHED AVO

7

SMOKED SALMON

10

SPANISH CHORIZO

9

25

21

Drinks

ST REMIO COFFEE

Espresso / Macchiato / Piccolo / Long Black / Latte / Cappuccino / Flat White / Mocha / Dirty Chai

Small 5 / Large 6

MILK DRINK

Chai Latte / Hot Chocolate / Matcha Latte / Babyccino

Small 6 / Large 7

TEA DROP

English Breakfast / Supreme Earl Grey / Oriental Jasmine Green / Peppermint / Lemongrass Ginger / Chamomile

Pot 6

EXTRAS AND SUBSTITUTIONS

Soy Milk / Almond Milk / Oat Milk / Lactose Free Milk / Vanilla Syrup / Caramel Syrup / Hazelnut Syrup / Decaf Coffee

Extra 1

JUICE

Apple / Orange / Pineapple / Cranberry / Mango

Glass 6

19

21

25

25

17

23

Have breakfast included in your room?

Choose from any one of the menu items and also get your first coffee or tea on us.