

BAZAAR

\$34 | One Plate + Juice + Barista Coffee & T-leaf Tea

(Please help yourself to the drinks station)

THE BREAKFAST BOARD

Rhubarb chia jar – croissant – danish – seasonal QT
fruit salad – banana berry smoothie

THE BEN LOMOND*

Dry cured streaky bacon - Zamora pork sausage -
vine tomatoes – rosti – Portobello mushroom -
toasted sourdough - eggs your way

ACAI BOWL (Vegan, DF, V)

Summer berries – banana - Grandpa BBs Muesli –
toasted coconut

SMOKED SALMON*

English muffin – truffled scrambled eggs – micro
greens

QT EGGS BENNI*

English muffin – wilted spinach – dry cured streaky
bacon – free range poached eggs – hollandaise

BUTTERMILK WAFFLES (vegetarian option available)

Candied banana – dry cured streaky bacon –
cinnamon mascarpone – pecans – Canadian maple

THREE EGG OMELETTE YOUR WAY

Toasted sourdough*
Fillings – ham, mushroom, tomato, Spanish onion,
spinach, cheese, capsicum

2 EGGS YOUR WAY

Toasted sourdough*

We use free range eggs, seasonal produce and support locals when possible.
European Bakery – Zamora meat preachers – Gibbston Micro Greens – Cromwell orchards – Nevis Gardens
*Gluten free toast available on request