

# BREAKFAST

available from 0700 - 1100

inspired by our water location and our love of mediterranean flavours,  
our chefs use local produce daily to create everything in house.

## LIGHT

- warmed muffin 7
- two slices of toast, butter, five spice strawberry jam 8 gfo
- date & apricot fruit loaf, butter 10
- banana bread, butter 12
- brasserie bread almond croissant 11
- brasserie bread pain au chocolat 11

## REGULAR

- bacon & eggs, sourdough, cherry tomatoes 19 gfo
- sweet potato hash, spinach, poached eggs, avocado, relish 28 gf
- avocado bruschetta, rustic loaf, camel milk feta, dukkah 23 gfo
- mushroom medley, sourdough, labneh, spiced chickpea 22 gfo
- lamb shoulder, poached eggs, harissa aioli, spiced chickpea, flatbread 32
- roast pumpkin, za'atar, scrambled eggs, watercress 20 gf
- pork belly, whole spice crackle, fennel, fried eggs, rustic loaf 22 gfo
- vegetable shakshuka, fried egg, spiced chickpea, watercress, sourdough 19 gfo
- camel feta dip, our tabbouleh, aleppo, poached eggs, flat bread 26 gfo
- hot smoked trout scrambled eggs, sourdough, capers, dill 28 gfo
- eggs benedict, rustic loaf, spinach, hollandaise 20 gfo
- add bacon +8 | add hot smoked trout +10
- french toast, fennel three ways, chartreuse golden syrup 24

## SIDES

- cherry tomatoes, hollandaise, extra toast 4
- spinach, avocado, eggs, mushrooms 6
- bacon, halloumi, sweet potato hash 8
- pork belly, hot smoked trout 10

we politely ask that there are no variations or substitutions with our dishes  
for allergies or dietary requirements, please notify our waiters  
we cater to all dietary requirements on request