

our breakfast menu is available from 0700 to 1100.
inspired by our location and our love of mediterranean flavours,
our chefs use local produce daily to create everything in house.

BAKERY

quarterdeck daily muffins 7
banana bread, cinnamon clarified butter 9
two slices of toast, butter, mixed berry jam 9 gfo
french pastries by brasserie bread
pain au chocolate 10 ~ almond croissant 10 ~ plain croissant 9
pistachio + raspberry delice 11

SAVOURY

bacon & eggs, fried or poached, sourdough 17 ~ scrambled +2 gfo
avocado bruschetta, camel feta, tomato, pickled onion, dukkah, rustic 18 gfo
turkish eggs, garlic yoghurt, fermented chilli, dill, rustic loaf 18 gfo
shakshuka, ras el hanout, fried egg, watercress, dukkah, rustic loaf 20 gfo
sweet potato hash, poached eggs, avocado, beetroot borani 20 gf
confit pork belly, puffed skin, spiced beans, poached eggs, rustic 22 gfo
eggs benedict, rustic loaf, spinach, hollandaise 18 gfo
~ add bacon +6 ~ add harissa salmon +8 ~ add hot smoked trout +8
bacon, eggs, mushrooms, chorizo, dauphinoise, beans, rustic loaf 28 gfo
hot smoked trout scrambled eggs, fried capers, dill, rustic loaf 26 gfo

SWEET

french toast, labneh ice cream, fermented mixed berries, pistachio 22
chicken + croffles, fermented chilli hot honey, cinnamon butter 24
mixed berry + avocado smoothie bowl, seasonal fruit, coconut, granola 21 gfo

TURKISH BREAKFAST

in turkish culture, food and family hold great importance. breakfast is considered the most important meal of the day, and sharing meals with family is a vital part of their culture. transport yourself to the mediterranean with our turkish breakfast where you can enjoy and share plates with loved ones.

warmed breads, berry jam, poached eggs, garlic yoghurt, fermented chilli, olives, pickles + veg sticks, shakshuka, muhamarra, halloumi

served for groups of two or more* 23pp gfo

*please note, this menu is a one in, all in option for all guests at your table.

SIDES

hollandaise ~ extra toast 3
spinach ~ avo ~ mushrooms ~ beans 5
bacon ~ haloumi ~ two eggs 6
sweet potato hash 7
harissa salmon ~ pork belly 8
hot smoked trout ~ chorizo 8

BOTTOMLESS MIMOSAS

spice up your breakfast
add bottomless mimosas for 1 hour
10am to 11am ~ 7 days ~ 20pp

we politely ask that there are no variations or substitutions with our dishes.
we cater to all dietary requirements on request, please notify our waiters of allergies.
a 15% surcharge applies on public holidays.