



Breakfast Menu

Bubbly Breakfast 28

The Restaurant Cuvée specialty with free range eggs, bacon, mushrooms, baby spinach, grilled vine tomatoes, rosemary & seeded mustard rosti & thick cut toast

Includes Hunter Valley chocolates & a glass of Peterson House sparkling wine

Corn Fritters 20

Corn fritters drizzled with Peterson House balsamic & topped w avocado salsa & crème fraiche with your choice of

~ Salmon

~ Bacon

Dukkah Eggs (V) 18

Two fried eggs sprinkled with house made dukkah on thick cut toast, w fresh lime & spinach, binnorie dairy feta topped with tomato chutney & caramelized balsamic

Magnum 20

Free range eggs, bacon, sausage, grilled tomato, rosemary & seeded mustard rosti & thick cut toast

Eggs Benedict 20

Free range poached eggs & fresh spinach on thick cut toast, topped w house made hollandaise sauce with your choice of

~ Bacon

~ Smoked salmon

~ Mushrooms (V)

*** Gluten Free available upon request**



Vegetarian (V) 18

Free range eggs, sautéed button mushrooms, asparagus, grilled tomato, spinach, rosemary & seeded mustard rosti & thick cut toast

Apple Pie Pancakes (V) 18

Ricotta and sultana pancakes with vanilla anglaise topped with oat crumble

Piccolo 15

Bacon & free range eggs on thick cut toast

Extras

Spinach	4.0
Salmon	4.0
Grilled tomato	4.0
Hollandaise	4.0
Sausage	4.0
Bacon	4.0
Mushrooms	4.0
Rosemary & seeded mustard rosti	4.0
Egg	2.0
Gluten Free Bread	2.0
Extra toast	1.0

*** Gluten Free available upon request**



Beverages

Peterson House Sparkling Wines

Pink Blush	7.0 gls / 24 btle
Gateway	7.0 gls / 24 btle
Cuvée	8.0 gls / 28 btle

Juices

5.0

Orange, Apple or Pineapple

Coffee

4.5

Flat white, Cappuccino, Latte, Mocha,
Long black, Short black, Macchiato

Soy Milk 0.5

Add Syrup 0.5

Caramel, vanilla, butterscotch, hazelnut

Chai latte 5.0

Hot chocolate 5.0

Iced Coffee/Chocolate 6.0

Tea

5.5

English Breakfast

Supreme Earl Grey

Peppermint

Honeydew Green

Oriental Jasmine Green

Malabar Chai