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PUBLIC
DINING ROOM
BALMORAL • SYDNEY
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BREAKFAST MENU

Toast by sonoma bakery – organic sourdough, wholemeal miche, soy & linseed served with selection of hanks jams 8

Banana bread served toasted with honeycomb butter 8

Public toasted muesli – cranberries, pistachio, cinnamon, meredith dairy sheep milk yoghurt 15

Acai bowl – acai berry blended with banana, topped with our own granola & fresh fruit 18 (df)

Spiced poached plums, roasted seeds & nuts, cinnamon, sheep milk yoghurt 19 (gf)

Brioche french toast, mixed berries, ricotta & maple caramel 19

Smashed avocado, semi dried roma tomatoes, yarra valley persian feta on sonoma soy & linseed 19 (gfo)

Ricotta & buttermilk buckwheat pancake, poached peach, blackberries, chantilly cream 19 (gf)

Breakfast bowl – grains, charred eggplant, sweet potato, corn, kale, balsamic 19 (df, vg, gfo)

Add poached egg 3ea

Add house smoked ocean trout 6

Free range poached, fried or scrambled eggs served with roasted roma tomato and sourdough 18 (gfo)

Smoked salmon, potato rosti, poached eggs, ricotta, crispy caper & mustard dressing 25 (gf, dfo)

Shakshouka – eggs baked in tomato, red onion, capsicum and eggplant, topped with ricotta salata, micro coriander, rustic loaf 23 (gfo)

Full breakfast – pork chipolata, free range bacon, slow roasted tomato, spinach, portobello mushroom, boston style baked beans + free range poached, fried or scrambled eggs 25

EXTRAS

Free range bacon 6

Boston style baked beans 5

Avocado 5

Pork chipolatas 6

Portobello mushroom 6

BEVERAGES

Pink grapefruit, orange & lime juice 6

Organic orange juice 6

Carrot, beetroot, apple & ginger juice 8

Bloody mary 19

NV billecourt salmon brut reserve, ay, france 28