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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 14

Acai bowl – amazonian acai berry blended with banana, topped with our own granola & fresh fruit 17

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

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

Buttermilk pancakes, fresh strawberries, mascarpone, caramel sauce 19

House smoked ocean trout, poached eggs, fennel, mint, tahini yoghurt, soy & linseed sourdough 24

Free range poached, fried or scrambled eggs served with roasted roma tomato and sourdough 17

Smoked salmon, potato rosti, poached eggs, ricotta, crispy caper & mustard dressing 24

Corn fritters, smoky free range bacon, house-made green tomato relish, herb salad 23

Shakshouka – eggs baked in tomato, red onion, capsicum and eggplant, topped with ricotta salata, micro coriander, rustic loaf 22

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

Freshly squeezed pink grapefruit, orange & lime juice 8

Freshly squeezed organic orange juice 8

Carrot, beetroot, apple & ginger juice 8

Bloody mary 18

NV billecart salmon brut reserve, ay, france 27