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PUBLIC
DINING ROOM
BALMORAL • SYDNEY
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BREAKFAST MENU

Churros & chocolate sauce for breakfast, yes please! 8

Toast by sonoma bakery – organic sourdough, wholemeal miche, soy & linseed served with selection of hanks jams 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 16

Brioche french toast, rhubarb, mascarpone & maple caramel 19

Smashed avocado, semi dried roma tomatoes, yarra valley persian fetta on sonoma soy & linseed loaf 18

Buttermilk pancakes, fresh strawberries, whipped vanilla ricotta, caramel sauce 19

House smoked ocean trout, poached eggs, shaved fennel, mint, tahini yoghurt, soy & linseed sourdough 23

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

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

Shakshouka – eggs baked in tomato, red onion, capsicum and eggplant, topped with ricotta salata, micro coriander, rustic loaf 21

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

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 billecourt salmon brut reserve, ay, france 26