



## BREAKFAST MENU

	KITCHEN ONLY	
	B1	B2
<input type="checkbox"/> NATURAL YOGHURT – (GF)		
<input type="checkbox"/> VANILLA YOGHURT – (GF)		
<input type="checkbox"/> NATURAL COCONUT MILK YOGHURT - (DF / GF / V / VG)		
<input type="checkbox"/> SEASONAL FRESH FRUIT COMPOTE - (DF / GF / V / VG)		
<input type="checkbox"/> APRICOT, MACADAMIA & COCONUT MUSELI - (DF/V/VG) <i>(Rolled oats, barley flakes, rice bran, macadamia nuts, sunflower kernels, barley bran, oat bran, wheat germ, natural sultanas, currants, apricots, pumpkin kernels, coconut, apple, prune juice, cinnamon)</i>		
<input type="checkbox"/> TOASTED CRANBERRY MACADAMIA MUSELI (GF/DF) <i>(Buckwheat, rice bran, honey, puffed rice, macadamia nuts, macadamia oil, sunflower kernels, cranberries, sugar, sunflower oil, quinoa, pumpkin kernels, natural sultanas, currants, puffed buckwheat, amaranth, prune juice)</i>		

- SLOW SOAKED BIRCHER MUESLI  
*(Rolled oats, milk, apple & orange juice, currants, apricots, grated apple, lemon juice)*

- TOAST – WHITE SOURDOUGH

- TOAST – WHITE GLUTEN FREE

- LEATHERWOOD HONEY  
 MARMALADE  
 VEGEMITE  
 BLACKBERRY JAM  
 RASPBERRY JAM  
 STRAWBERRY JAM

### HOT OPTIONS (one selection per person):

- WARM WAFFLE WITH POCKETS OF MAPLE SYRUP, BANANA  CREAM
- HIGHLAND BREAKFAST BEANS - (DF / GF / VG / V)  
*(Crushed tomato, borlotti beans, onion, capsicum, garlic, smoked paprika, cumin, oregano, thyme, cayenne pepper, brown sugar, salt, pepper, parsley)*

### JUICE:

- APPLE JUICE  ORANGE JUICE

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***Breakfast is served between 08:00 and 09:00***

*Occasionally menu selections may vary subject to availability.*