



## *breakfast buffet 38pp*

includes small plates to order  
freshly brewed coffee and a selection of Lot 35 tea

### **TWO EGGS ANY STYLE**

scrambled/ fried/ poached

### **SPANISH EGG COCOTTE**

baked eggs, merguez sausage, manchego cheese, roast cherry tomato

### **TRADITIONAL EGGS BENEDICT**

black forest ham, english muffin, poached egg, hollandaise sauce

### **BRIE & HONEY HAM OMELET**

asparagus, chervil, chives

### **GARDEN OMELET**

tomato, peppers, spinach, fresh herbs

### **SALMON FLORENTINE ON BRIOCHE**

cold smoked salmon, poached egg, kale, saffron hollandaise

### **FUNGI FUNDIDO**

baked eggs, mozzarella, roast local farm mushroom, crispy herb

### **AVOCADO TOAST**

salsa verde, fresh herb salad, feta

### **BRIOCHE FRENCH TOAST**

caramelized apple, double smoked bacon, bourbon maple syrup

### **MORNING BOCADILLO**

ciabatta, fried egg, manchego cheese, parma ham, arugula, sundried  
tomato aioli

### **BUTTERMILK PANCAKES**

elderberry maple syrup, blueberries, whipped salted butter

### **STEEL CUT OATMEAL**

brown sugar, berries, shaved almonds



## *coffee & tea*

### **SPECIALTY COFFEE 6**

latte  
cappuccino  
mocha  
london fog  
macchiato  
freshly squeezed juice

## *0.0% cocktails*

### **ZENZERO CRUSH 15**

Lyre's highland malt 0%, fresh green apple, lime, yuzu, french vanilla,  
honey-ginger

### **PRESTO GARIBALDI 14**

Lyre's Italian orange 0%, fluffy orange

### **GIARDANO VERDE 15**

fresh cucumber, jalapeno-agave, lemon, soda

### **VIRGIN LOUIZA CAESAR 16**

fresh cucumber, clamato, lemon, worcestshire, truffle salt  
served with shrimp, pickled onion, pickle, asparagus,  
olive & cherry tomato

## *breakfast libations*

(served after 9am)

### **POMEGRANATE SPRITZ 2oz 19**

aperol, pomegranate, lemongrass pet-nat kombucha, rosemary, soda

### **LOUIZA CAESAR 2oz 20**

chilli vodka, fresh cucumber, clamato, lemon, worcestshire, truffle salt  
served with shrimp, pickled onion, pickle, asparagus  
olive & cherry tomato