

Beach House

by GPO

BALMORAL BEACH

Breakfast Menu

(7am to 11:30am)

Instagram: @beachhousebalmoral
Facebook: @Beach_House

BREAKFAST

Yoghurt and Mixed Berries	8.10
Fresh Fruit Salad with Mixed Berries and Yoghurt	13.90
Muesli with Yoghurt, Mixed Berries and Fruit	13.90
Honey Granola with Yoghurt, Mixed Berries and Fruit	14.90
Porridge with Warm Mixed Berries	13.20
Buttermilk Hotcakes with Mixed Berry Compote and Maple Syrup	17.20
Fruit Toast	7.20
Homemade Muffins	4.90
Banana Bread with Mascarpone	7.90
Toast (Sourdough)	7.00
Served with Berry Jam, Marmalade, Vegemite, Nutella or Honey	
Fresh Tomato, Avocado and Ricotta	15.50
Served on a slice of Toasted Sourdough	
Add a Poached Egg	3.50
Eggs	
Scrambled or Poached Eggs with	14.80
Roasted Roma Tomato, Chives served on a slice of Sourdough Toast	
Sides: (each)	
Bacon or Crispy Bacon	4.50
Smoked Salmon	5.80
Avocado	4.60
Spinach	4.50
Italian Sausage	4.50
Mushrooms	4.50
Housemade Baked Beans	4.50
Poached Egg	3.50
Poached Eggs with Baked Beans and Chorizo	20.90
Served on a slice of Sourdough Toast	
Poached Eggs with Balsamic Drizzled Rocket and Mashed Avocado served on a slice of Rye Toast	19.20
Eggs Atlantic	21.90
Poached Eggs with Smoked Salmon, Spinach and Hollandaise Sauce, Chives served on a slice of Sourdough Toast	
Omelette with Ham and Cheese, served with Oven Dried Roma Tomato, Parmesan and Toast	19.80
Omelette with Goat's Cheese, Spinach, Chives, Parmesan and Oven Dried Roma Tomato	19.80
Served with Toast	
Omelette with Taleggio Cheese, Spinach, Chives, Parmesan and Oven Dried Roma Tomato	22.20
Served with Toast	
Big Breakfast	24.50
Scrambled or Poached Eggs with Bacon, Italian Sausage, Mushrooms, Oven Dried Roma Tomato, Chives with a slice of Sourdough Toast	

Gluten Free Bread will incur an additional \$1.30

15% Public Holiday Surcharge
Menu and prices are subject to change
The above menu items are available for take away with 15% discount
Sorry no split bills

COFFEE, JUICES & SOFT DRINKS

House Signature Blend - GPO Grand Maximus Coffee

100% Arabica
100% Organic
100% Fair Trade
Roasted by hand in small batches

For our own unique house blend of espresso we selected a blend of three very different coffee beans from different part of the world to offer you a more balanced coffee with extra depth, complexity and smoothness. Our beans are from:
Brazil – Solid body, with sweetness and caramelic notes
Nicaragua – Sweetness and chocolate notes with solid body
Ethiopia – Light sweetness, solid body and top fruit notes
Ideal for milk based coffees but also recommended for espresso and black coffees.

Single Origin: Ethiopia

As an alternative to our House signature blend we also offer single origin coffee from Ethiopia. Our single origin, 100% Arabica Ethiopian beans are roasted to medium profile which is fruity with mild citrusy acids and a sweet base of hinting spices, wine and chocolate.

Ideal for espresso and black coffees and for milk coffees with a lighter floral aroma.

Coffee	Large	Regular
Babycino		1.60
Espresso, Macchiato		3.70
Flat White, Cappuccino, Latte, Long Black	5.00	4.00
Chai Latte	5.20	4.40
Extra - Syrups: Hazelnut, Caramel, Vanilla		0.60
Extra - Soy Milk, Shot of Coffee, Decaf Coffee		0.50
Mocha	5.50	5.00
Hot Chocolate	5.50	5.00
Tea (Luxury Serving Pyramid Tea Bags)		4.50
English Breakfast, French Earl Grey, Honeydew Green, Peppermint, Lemongrass & Ginger, Cleopatra's Champagne – Camomile		
Milkshakes		8.60
Chocolate, Strawberry, Vanilla, Caramel		
Juice		
Orange, Apple, Pineapple		4.80
Cranberry		5.00
Virgin Mary (Tomato Juice with Tobasco, Worcestershire Sauce, Pepper and Celery)		6.00
Emma & Tom's Life Juice		4.90
Orange Juice, Green Power, Extreme C		
Soft Drinks		
Coke, Coke Zero		4.70
Bundaberg: Ginger Beer, Cloudy Lemonade, Lemon, Lime and Bitters		4.70
Water		
San Pellegrino Sparkling Mineral Water		
500ml		4.90
1 Litre		7.90
Acqua Panna Still Mineral Water		
500ml		4.90
1 Litre		7.90