

BREAKFAST COCKTAILS

Pineapple Mimosa 16

CHAMPAGNE & SPARKLING

Tar & Roses Prosecco 17

Bollinger Special Cuvée 42

ICED TEA 8

Strawberry & Guava

Tropical Sky

COFFEE - ST REMIO

Black 4.5

White 5.5

Extra Shot 1

Hot Chocolate 5.5

Chai Latte 5.5

Loose Tea Leaf 5

Oat/Soy/Almond

FRESH JUICE 5

Orange, Apple, Pineapple,
Cranberry

FROM THE KITCHEN

Baked wild mushrooms, ricotta, lemon, parsley, poached egg VEG, NF 26

Eggs royale, smoked salmon, hollandaise, wholemeal crumpet NF 28

Breakfast roll, bacon, fried egg, hashbrown, cheddar, tomato jam NF 24

Heirloom tomato focaccia, Kalamata olive, basil, stracciatella VEG, NF 24

House granola, Greek yoghurt, raspberry & goji berry, mint VEG, NF 18

Smashed avocado, marinated feta, sourdough, smoked chilli crisp VEG, NF 23

Poached egg +3

Eggs your way, sourdough – poached, scrambled, fried VEG, NF 17

ADD ON

Hashbrown, stracciatella, hollandaise, smoked chilli crisp, marinated feta 5^{ea}

Chorizo, bacon, smashed avocado, smoked salmon, wild mushrooms 6^{ea}

GF= Gluten Free, DF= Dairy Free, NF= Nut Free, V= Vegan, VEG = Vegetarian

Please inform your wait staff of any dietary requirements. Credit card transactions incur a fee.
Please note a 10% surcharge applies on Sundays and a 15% surcharge applies on public holidays.

MORNINGS
@midairmelbourne