"Destination A" and Breakfast included rooms, please ask one of our friendly staff

Toasted Artisanal Bread • two slices of your choice of sourdough, soy & linseed, gluten free $(+\$2)$ w/strawberry jam & butter, or vegemite & butter (v)	11
Porridge \bullet oats, pecan and macadamia praline, seasonal fruit, Greek yogurt, honey (v)	17
The Dean Morning Burger • milk bun, bacon, fried egg, hash brown, cheddar, smoked tomato relish, old bay mayo	21
The "Duo" Chicken Wrap • poached chicken, chipotle mayo, cucumber, mix leaves, avo	18
Eggs on Sourdough • scrambled, poached or fried	16
Nancy Bowl • seasonal fruit, berries, yoghurt, chia seeds (pb, gf)	18
Avocado on Toast • Persian feta, heirloom tomatoes, citrus, pepitas, watermelon radish, balsamic vinegar (v)	22
Cloudy Ricotta Hotcake • whipped ricotta, roasted white chocolate, pistachio, oranges compote	25
French Toast • milk bun, mascarpone & citrus cream, compote, fresh berries	23
Sky'line • avo, hashbrown, roasted tomatoes, chorizo, poached eggs, mushrooms, toast, smoked tomato relish	32
Eggs Benedict • your choice of crispy bacon or smoked salmon, toast, poached egg, spinach, hollandaise, dukka	27
Dean & Nancy's Shakshuka • poached egg, Persian feta, sourdough toast, za'atar	21
Pastries	

plain croissant 8 gruyere cheese & ham croissant 12 nutella croissant 8.5 danish 7 muffin 7

Extras

mushroom +6.5, bacon +5, avocado +5, hashbrowns +6, tomatoes +4, salmon +7 poached eggs +4, chorizo +7

Coffee espresso 4.5 black 4.5 coffee with milk 4.5 alternative milks +0.5 Tea • 5 english breakfast earl grey peppermint chamomile green Cold pressed juice • 7

valencia orange daily green heartbeet

Mimosa (from 10am) • 22 • cold pressed Valencia orange juice mixed with sparkling wine

Please let our team know of any dietary requirements or allergies | v (vegetarian) • pb (plant-based) • gf (gluten free) 10% service charge on tables of 6 or more | 15% surcharge on public holidays | 10% surcharge on Sunday | 1.5% surcharge on all card payments