



breakfast

7:30am - 10am daily

Good morning, please enjoy one of our beautiful breakfast dishes. While you choose your breakfast, we'll bring some fresh fruit, warm pastries and granola to your table.

SIGNATURE PLATED DISHES

\$25

Select from the following:

Sourdough with house preserves (GFO, DFO)

Eggs on sourdough (GFO, DFO)

Wagyu ragu, poached eggs, falls farm greens, baguette, béarnaise (GFO, DFO)

Toasted brioche, glazed figs, mascarpone, fresh honeycomb

Leek and mushroom croquette, mountaintop mushrooms, pickled falls farm vegetables, salsa verde and poached egg

Maleny buffalo sausage, savoury scone, bacon and chilli jam, café de Paris, poached egg, garlic crumb

Avocado, smoked sesame cheese, capsicum and cashew cream, rye toast (GFO, DFE, VE)

SOMETHING EXTRA?

Thick cut bacon \$6

Roasted garlic mushrooms \$5

Free range egg \$2

Sourdough toast and butter \$3.50

Confit tomatoes \$5

Preserves - choice of strawberry jam, marmalade or vegemite \$1.50

CHAMPAGNE AND SPARKLING

NV Dominique Portet Sparkling Rose \$20
Yarra Valley, VIC

Louis Roederer Grand Brut \$35
Reims, France

Mimosa - Sparkling wine and orange juice \$12

GF - Gluten Free, V- Vegetarian, VO - Vegan Optional, VE - Vegan, DF - Dairy Free,
GFO - Gluten Free Optional. Please note on public holidays there will be a 15% surcharge.

@spicersclovellyestate #spicersclovellyestate

HOT BEVERAGES

TEA BY CHAMELLIA

Black – English breakfast, earl grey, rooibos, masala chai

Herbal – Liquorice, peppermint, lemongrass, chamomile

Green – Gunpowder, China sencha
\$5

JUICES

Orange, cloudy apple, carrot and ginger, green
\$5

GLOSSY BLACK COFFEE BY KOKO ROASTERS

Black - espresso, long black

White - flat white, latte, cappuccino, piccolo, macchiato
\$5

Extras - decaf, soy, lactose free, almond milk, oat milk