

felt

Hotel Lindrum continental buffet **24**

Our continental buffet offers a selection of fresh pastries, muffins, croissants, bircher muesli, a variety of seasonal fruits, yoghurt, cereals, cold cuts and cheeses. It also includes a selection of juices from the buffet, plunger coffee and tea.

felt breakfast **35**

The felt breakfast gives you the full options of our continental buffet with the inclusion of one item from the á la carte menu below. It also includes a selection of juices from the buffet, plunger coffee and tea.

light start

Bircher muesli with natural yoghurt and strawberry rhubarb compote	9
Freshly made fruit salad with rosewater yoghurt	10
Bakery board – a selection of pastries, croissant and a homemade muffin	9
Toast board – a selection of locally made fresh breads with Yarra Valley preserves	7.5
Toasted 'Noisette Bakery' fruit bread with honey and smooth ricotta	7.5

a little more interesting

Porridge with poached Turkish figs and caramelized hazelnut praline	10
Home made brioche French toast with crème patisserie, strawberry and rhubarb compote	12.5
Apple and cinnamon German pancake, vanilla cream and flaked almonds	12
Eggs Benedict - Virginian ham, toasted English muffin, poached eggs and hollandaise	18
Florentine – spinach, toasted English muffin, poached eggs and hollandaise	17
Atlantic - smoked salmon, toasted English muffin, poached eggs and hollandaise	18
Daily three egg omelette - (vegetarian options available)	18
Baked eggs - baked eggs, ham hock beans, roast red pepper, wilted spinach with toasted sourdough	18
'Eggs Royale' - truffle scrambled eggs, parmesan, asparagus spears and soft herbs on sourdough	19
Zucchini and feta fritters, smoked Tasmanian salmon, crème fraiche and rocket salad	18
Breakfast salad – spinach, avocado, confit red onion, warm sumac spiced tomatoes, toasted sourdough with goats cheese topped with a poached egg	18
Walters' big breakfast - poached eggs, spinach, mushroom, slow roasted tomato, chargrilled bacon and ham hock beans on toasted sourdough	20
Lindrum grazing plate – soft boiled eggs, smoked Tasmanian salmon, shaved prosciutto, fresh melon, farm house cheese, fruit chutney and grilled bread	20
Two eggs - cooked to your liking, on toasted sourdough	12

sides

avocado, breakfast sausage, char-grilled bacon, ham hock beans, hollandaise, homemade hash brown, mushroom, slow roasted tomato, spinach, Virginian ham	4.5 ea
Smoked salmon	5

beverages

Selection of fresh juices: orange, apple, tomato, pineapple, cranberry, mango	4.5
Espresso coffee	4.5
T2 tea's – two cup (Please ask wait staff for our full tea selection)	4.5
Plunger coffee – two cup	4