

BAKERY

ARTESIAN TOAST BOARD 10

Three slices of Brasserie sourdough toast with your choice of Jam Lady Jams; raspberry grappa jam, blood orange marmalade, blackberry shiraz jam, strawberry aniseed jam

ARTESIAN BAKERY BOARD 12

Bridor Danish, croissant and daily house made muffin served with Jam Lady Jam

HEALTH FIX

FRUIT PLATE (gf) 12

Freshly cut seasonal fruit with coconut yoghurt

SAUERKRAUT & SPROUTS SALAD (gf, vegan) 12

Sauerkraut, chick pea and alfalfa spout, cashew cream, and crispy kale.

Add Gippsland free range poached egg 4

CHAI SPICED TROPICAL GRANOLA 13

Grapefruit, mint, honey and natural yoghurt

Our Chai Spiced Granola is a nod to Hotel Lindrum's heritage. This building was once home to well-known Melbourne tea merchants, Griffiths Brothers: renowned for their teas, coffees and cocoas.

PORRIDGE 12.5

Old style porridge topped with warm baked cinnamon apples and toasted almond flakes

BIRCHER MUESLI 12.5

Chia seeds, cinnamon apple and mixed berry syrup

SIDES

Gamekeepers bacon, avocado half, pork and fennel sausages, roasted tomato, potato hash, sautéed wild mushroom, kale chips, hollandaise sauce, braised kale, berries 5

Padre coffee cured trout, smoked salmon 6

Yoghurt, toast, one egg 4

SERIOUS BREAKFAST

AVOCADO SMASH & FETA 19.5

Seasonal avocado, green tomato, Danish feta, mint, and sorrel served on Brasserie sourdough toast with two Gippsland free range poached eggs

LINDRUM BREAKFAST 24

Two Gippsland free range eggs your way, char grilled Gamekeepers bacon, pork and fennel sausage, thyme roasted tomato, & Brasserie sourdough toast
Add house made potato hash 4.5

AMBROSIA'S BREAKFAST 20

Zucchini, corn and halloumi fritters, pickled cauliflower, rocket, native dukkah, tahini yoghurt, smoked tomato and a Gippsland free range poached egg

THE BREAKFAST ROLL 20

Maple glazed Gamekeepers bacon, tomato, avocado, Monterey Jack cheese, fried egg, sriracha hollandaise, on brioche bun

POACHED PLUM & RICOTTA 19

Chunky pancake crumbs, poached plum, whipped ricotta and candied banana

CURED TROUT, POTATO HASH, & CAVIAR (gf) 21

Padre coffee cured trout, potato hash, pickled red onions, Gippsland free range poached egg, caviar and herbed crème fraiche

Our Padre cured trout is a nod to Hotel Lindrum's heritage. This building was once home to well-known Melbourne tea merchants, Griffiths Brothers: renowned for their teas, coffees and cocoas.

CHORIZO & RANCHEROS BAKED EGGS 20

Two Gippsland free range eggs, cannellini beans, chorizo, ranchero sauce, tomatoes, coriander, herbed crème fraiche, and Brasserie sourdough

WILD MUSHROOM OMELETTE 19

Gippsland free range eggs folded with sautéed wild mushroom and Danish feta

EGGS BENEDICT 18.5

Gamekeepers ham topped with two poached Gippsland free range eggs and tarragon vinegar hollandaise served on Brasserie Rye sourdough

GIPPSLAND FREE RANGE EGGS ON TOAST 14

Two eggs your way on Brasserie sourdough toast

^ = Gluten free option. If you require any nutritional or food allergy information, including our gluten-free selections & substitutions, please speak to our team.

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felt

CONTINENTAL BREAKFAST

28

Enjoy a selection of fresh pastries, muffins, croissants, bircher muesli, seasonal fruits, yoghurt, cereals, cold cuts & cheeses. Also includes a selection of juices from the buffet, plunger coffee and tea.

GRAND BREAKFAST

36

Our continental buffet with the inclusion of one item from the a la carte menu

HOT DRINKS

PADRE COFFEE

4.5

We serve the 'Seasonal blend' by Padre Coffee a boutique specialty coffee roaster based in Brunswick Melbourne

Flat white / Latte / Cappuccino / Macchiato / Espresso / Long Black

LOOSE LEAF TEA BY T2

4.5

English Breakfast / Melbourne Breakfast / French Earl Grey

Sencha Green / Irish Breakfast / Peppermint / Chamomile

HOT CHOCOLATE OR CHAI LATTE

4.5

JUICES

FRESHLY SQUEEZED ORANGE JUICE

6

FRESHLY PRESSED APPLE JUICE

6

FRESHLY PRESSED WATERMELON JUICE

6

FRESHLY PRESSED GREEN ENERGY JUICE

6

BOTTLE JUICES

4.5

Orange / Mango / Apple / Tomato / Pineapple / Cranberry

OUR FOOD

The ingredients served at felt restaurant are sourced locally and seasonally, wherever possible. Our eggs are sourced from Inverloch Free Range Eggs in the Gippsland region; our bread is baked daily by Brasserie bakery; all small goods are supplied by Istra and our preserves are from Jam Lady jams.

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