

GARDENCOURT



## A LA CARTE MENU

### BREAKFAST

<b>SEASONAL FRUIT</b>	18
<i>SEASONAL FRESH FRUIT, YOGHURT, LEATHERWOOD HONEY</i>	
<b>BIRCHER MUESLI</b>	20
<i>WOOD ROASTED ORGANIC BIRCHER MUESLI, NEW SEASON APPLE, TOASTED ALMONDS</i>	
<b>POACHED FRUIT</b>	14
<i>POACHED ORGANIC PRUNES OR APRICOTS, CINNAMON, ORGANIC YOGHURT</i>	
<b>CROISSANTS</b>	8
<i>FRESHLY BAKED CROISSANTS AND SWEET PASTRIES</i>	
<b>ORGANIC SOURDOUGH TOAST</b>	12
<i>SERVED WITH HANKS JAM, VEGEMITE AND ORGANIC HONEY</i>	
<b>PANCAKES</b>	14
<i>BUTTER PANCAKES WITH MAPLE SYRUP AND WHIPPED BUTTER</i>	
<b>EGGS BENEDICT</b>	20
<i>SMOKED HAM AND HOLLANDAISE SERVED ON A TOASTED MUFFIN</i>	

### ORGANIC EGG OMELETTES

<b>FRENCH ROLL</b>	18
<i>SMOKED LEG HAM, GRUYERE CHEESE, CHIVES</i>	
<b>SPANISH</b>	18
<i>OLIVES, CAPSICUM, ONIONS, MUSHROOMS, CHORIZO, MANCHEGO CHEESE</i>	
<b>SMOKED SALMON</b>	20
<i>RICOTTA, SPINACH, DILL, AVOCADO</i>	
<b>EGG WHITE</b>	18
<i>MUSHROOMS, OVEN DRIED TOMATO</i>	

### TEA, COFFEE AND HOT CHOCOLATE

<b>SELECTION OF LOOSE LEAF TEA, ESPRESSO COFFEE AND CHOCOLATE</b>	6
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