



MANGROVE

HOTEL

GRAND BREAKFAST	22	SMASHED AVOCADO	19
Two eggs cooked to your liking, mushroom, bacon, homemade beans, pork & fennel sausage, breakfast potato, slow roasted tomato with toasted sourdough		Poached eggs, lime, mint, toasted black quinoa, whipped goats curd on toasted sourdough	
EGGS BENEDICT	19	PANCAKE STACK	15
Poached eggs, sautéed spinach with double smoked ham, dressed with lemon Hollandaise on toasted English muffins		Three stack pancakes topped with banana, bacon, maple syrup and double cream	
EGGS ATLANTIC	21	CHIA VANILLA PANNA COTTA	14
Poached eggs, sautéed spinach with smoked Atlantic salmon dressed with lemon Hollandaise on toasted English muffins		Granola crumble, seasonal fresh fruit and young coconut	
EGGS SHAKSHOUKA	21	PORRIDGE	14
Poached eggs cooked in a rich tomato, capsicum and chilli sauce with chorizo		Cinnamon, young coconut, almond milk, fresh strawberries and local honey	
PESTO MUSHROOMS WITH SCRAMBLED EGGS	15	BACON AND EGGS	16
On whole grain toast with mint and coriander		Two eggs to your liking with bacon on sourdough and grilled tomato	
BUCKWHEAT AND FRIED CHICKEN WAFFLES	21	FRUIT SALAD	10
Maple syrup, fresh sage and oregano, chilli butter, grilled lemon		Fresh seasonal fruit salad with natural yogurt and local honey	
SWEETCORN, FETA AND QUINOA FRITTERS	17	TOAST	7
Poached egg, dressed greens, crème fraiche		Fruit toast, wholegrain or sourdough toast with an option of orange zest butter or wild lime marmalade	

SIDES

Bacon	5
Avocado	6
Smoked Salmon	6
Homemade Beans	4
Breakfast potatoes	4

BEVERAGES

Coffee	5
Tea	4.50
Juice	4
Iced Coffee	7.50
Smoothie of the day	8
