



Woodman Estate Breakfast Menu

From the Buffet

...enjoy our range of juices, today's fresh assortment of breads, pastries & freshly baked muffins. Try the Woodman Estate Fine Foods muesli, berry trifle or house-made bircher and start the day in a healthy way with a selection of fresh seasonal fruits. Enjoy!

Cooked Breakfast Selections

Traditional English

Enjoy this classic the way you like it - choose from fried, scrambled, poached or boiled eggs - served with toasted ciabatta.

Add your choice of up to four (4) accompaniments of the following - grilled bacon, smoked ham, pork sausage, sautéed mushrooms, warm wilted spinach, grilled tomato, estate made baked beans or a potato hash brown.

Bruschetta

Poached eggs, diced little acre tomatoes, shredded basil & crumbled goats cheese lightly toasted on ciabatta bread with rocket pesto

Estate Special

Our signature dish of an open omlette with spicy chorizo sausage, capsicum, red onion & kalamata olives served with toasted ciabatta

Gourmet Delight

Creamy scrambled egg & waves of our own dill cured salmon served on warm corn bread with avocado slices

Eggs Benedict

Poached eggs & smoked ham topped with hollandaise sauce on a toasted muffin

Eggs Florentine

Poached eggs & wilted spinach topped with hollandaise sauce on a toasted muffin

French Toast

Served with warm berry syrup, toasted pistachio nuts, maple syrup & cinnamon ricotta.

Black & Flavoured Teas

English Breakfast, Early Grey, Chai, Wild Peony (Floral Tea)

Green Tea, Tisanes, Fruit & Rooibos

Jasmine Green - Organic, Chamomile, Lemongrass & Ginger, Peppermint, Red - *Caffeine Free*

Espresso Coffees

Short or Long Black, Flat White, Latte, Chai Latte, Cappuccino, Mocha

Hot Chocolate

**** Please Note - Sunday Surcharge - 10% / Public Holiday Surcharge - 20% ****