

BREAKFAST

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sourdough toast 10

served with butter and your choice of seasonal jam,
peanut butter, marmalade or vegemite **V / DFA**

house made granola 18

co-yo, seasonal fruit, chia, toasted nuts + seeds **N / GF / DF / VG**

choc cherry sunrise bowl 21

blended frozen cherry, banana, strawberry, coconut milk,
peanut butter topped with fresh banana + toasted coconut flakes
DF / VG / N

free ranged eggs on sourdough 17

poached, fried, scrambled or soft boiled **DFA / GFA**

smashed avo +6 (V), bacon +6 (GF),

spiced pork sausage +6 (GF),

crispy potato +6 (V/VG/DF),

hot smoked salmon +14 (GF/DF)

bacon + egg roll 19

fried egg, cheese, chilli jam + mayo on a sonoma milk bun **GFA / DFA**

extra fried egg +3 (GF/DF/V)

smashed avo +6 (GF/DF/VG)

fraser isle spanner crab omelette 32

bean sprouts, coriander + oyster sauce **GF / DF**

rice +6 (GF/DF/V), roti +6 (2PC/V/DFA)

sourdough +6 (2PC/V)

son in law eggs 12

soft boiled eggs, fish sauce caramel, sour herbs,

fresh lime, fried garlic chips + rice **GF / DF**

breakfast roti 'martabark' 12

dry spiced potato curry + cucumber relish **DF / V / VG**

soft egg +3 (V)

prawn congee 32

prawn meat, tom yum broth, green shallot + soft egg **GF / DF / SF**

brekky bowl 20

crisp soft tofu, pickled papaya, avocado, cucumber, eschalot,

chilli, herbs + lime dressing **GFA / DF / VGA / VA / N**

snowy river smoked trout +14 (GF/DF),

spiced pork sausage +6 (GF), soft egg +3 (V)

fried rice 18

baby corn, snake beans, egg + green shallot **GF / DF / VGA**

soft egg +3 (V)

GF GLUTEN FREE **GFA** GLUTEN FREE AVAILABLE **V** VEGETARIAN **VG** VEGAN

DFA DAIRY FREE AVAILABLE **N** CONTAINS NUTS **DF** DAIRY FREE

VA VEGETARIAN AVAILABLE **S** SESAME **SF** SHELLFISH

Please be advised we use peanuts and shellfish in our kitchen. Whilst every effort is made to accommodate dietary needs, we cannot guarantee our food will be 100% allergen free, please inform your server if you have an allergy.

FROM 7AM-11.30AM

PASTRIES

croissant v 7

peanut butter cookie v 6

chocolate brownie v 7

vanilla slice v 9

lemongrass custard

pandan lamington v 9

SWEET THINGS

banana roti 12

fresh banana + sweet coconut cream **V / DFA**

caramel coconut cake 16

sweet coconut cream **V / DF**

scoop of vanilla ice cream +5

ICED DRINKS

balmoral mont blanc 8

iced single origin espresso + sweet cold foam

yuzu cold brew 7

single origin cold brew + yuzu syrup, topped with soda

matcha cloud 8

coconut water + ceremonial grade matcha cloud

shaken strawberry matcha 11

iced ceremonial grade matcha + strawberry cold foam

blueberry + brown sugar matcha 11

iced ceremonial grade matcha, blueberry
compote + brown sugar cold foam

iced earl grey 8

iced early grey, fresh lemon + mint

iced latte 7

allpress espresso, vanilla syrup, ice + milk
scoop of vanilla ice cream +3

TURN OVER FOR MORE DRINKS

breakfast

SMOOTHIES

AG1 recovery smoothie 13

AG1 supplement, banana, almond milk,
berries + peanut butter **DF / VG / N**

balmoral breakfast smoothie 13

banana, date, oats, honey, dairy milk + peanut butter **GF / DFA / N**

ADD SUPPLEMENT TO ANY SMOOTHIE

vanilla whey protein powder 3.5

collagen powder 4

COLD DRINKS

ginger + turmeric
tombucha' kombucha 9

apple + pomegranate
tombucha' kombucha 9

fresh young drinking coconut 10

COLD PRESSED JUICE

straight oj 11
pineapple + mint 11
carrot + ginger 11

SHAKES KIDS 7 / REG 10

strawberry
milo + chocolate
vanilla malt



We accept Amex, Visa and Mastercard. 12.5% surcharge on Sunday, 20% on public holidays. 10% Gratuity fee for group bookings of 8+. Please note you will be charged up to 1.54% for Visa and Mastercard and 2.2% for Amex. All menus and pricing are subject to change.

The
Boat
house
BALMORAL
BEACH