

BREAKFAST

FROM 7AM-11.30AM

sourdough toast 12

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

house made granola 19

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

avocado on toast 24

fresh lime, sesame chilli crunch, fried eschalots,
cherry tomato + herb salad **VG / DF / GFA / N / S**

balmoral big breakfast 34

eggs any way on sourdough, bacon, spiced pork sausage,
crispy potato + avocado **GFA / DF**

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 range eggs on sourdough 18

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

bacon + egg roll 19

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

fraser isle spanner crab omelette 32

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

son in law eggs 16

soft boiled eggs, fish sauce caramel, sour herbs,
fresh lime, fried garlic chips + rice **GF / DF**

breakfast roti 'martabark' 14

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

brekky bowl 28

poached eggs, quinoa, avocado, greens, haloumi + fresh lemon
GF / DFA / V

fried rice 18

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

ADD ONS

poached, fried, soft boiled egg 3 **v**

smashed avo 6 **v** bacon 6 **GF / DF**

spiced pork sausage 6 **GF**

crispy potato 6 **V / VG / GF / DF**

hot smoked salmon 14 **GF / DF / A**

grilled haloumi 9 **GF / V** greens 5 **VG / DF / GF**

gluten free bread 1.5 **GF**

chilli crunch 3 **N / S / GF / VG**

cucumber relish 2 **v** aioli 2 **DF / V**

Evenings at the Boathouse Balmoral on
Friday & Saturday, dine by candlelight,
with the water under your feet.
Scan the QR code to book now.



PASTRIES

croissant **v 7**

pain au chocolate **v 12**

peanut butter cookie **v 6**

chocolate brownie **v 7**

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 10

allpress single origin cold brew + sweet cold foam

yuzu cold brew 10

allpress single origin cold brew + yuzu syrup,
topped with soda

matcha cloud 10

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 8

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

TURN OVER FOR MORE DRINKS

SMOOTHIES

AG1 nutrition 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

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. We accept Amex, Visa and Mastercard. 10% surcharge on Saturday, 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.

breakfast



The
Boat
house
BALMORAL
BEACH