

BREAKFAST MENU

EGGS ON TOAST – 13.50 ^{GFO}

2 eggs your way served with sour dough toast
- add bacon +4

EGGS BENNY – 19 ^{GFO VGO}

2 poached eggs with spinach, hollandaise & sour dough toast, your choice of bacon or smoked salmon or avocado
- add avocado or bacon +4 ea

BACON & EGG TURKISH ROLL – 18 ^{GFO}

Crispy bacon, fried egg, melted cheddar cheese, aioli & tomato relish on toasted Turkish

TOAST – 9

Toasted Sourdough *OR Toasted* Fruit and Nut loaf with sultanas, currants and hazelnuts.

Served with butter and house made berry jam

CEREAL BOWL – 5

Your choice of cereal with milk – Just Right, Cornflakes, Weetbix, Nutrigrain or Coco Pops

BREAKFAST BRUSCHETTA – 18 ^{GFO}

Turkish topped with bacon, roasted cherry tomatoes, wilted spinach, poached egg & balsamic glaze

BIG BREAKFAST – 25 ^{GFO}

2 eggs your way, crispy bacon, local beef sausage, crispy potato rosti, grilled tomato & toasted Turkish

BUTTERMILK PANCAKES – 15

Stack of 2 buttermilk pancakes with butter and pure maple syrup or mixed berry compote and cream
- add bacon +4

LODGE GRANOLA – 14

House made toasted granola topped with seasonal fresh fruit, shredded coconut & Greek yoghurt (*contains nuts*)

BREAKFAST SMOOTHIE BOWL – 14.50

Banana and mixed berries blended with superfood greens, coconut water and vanilla protein; topped with granola, fresh fruit and shredded coconut (*contains nuts*)

GFO – Gluten Free Option available

VG – Vegetarian

VGO – Vegetarian Option Available

Please notify wait staff of food allergies prior to ordering. We will do our best to accommodate. All menu items may contain allergen traces and we do not accept .



THE HIGHLANDS
RESTAURANT

KIDS (Under 13)

1 EGG ON TOAST – 8.50 ^{GFO}

An egg (poached or fried) served with white or wholemeal toast
- add bacon +4

MAPLE PANCAKE – 10

1 pancake with maple syrup and a scoop of vanilla ice cream

SIDES / EXTRAS

House made tomato relish | poached egg | sauteed spinach | ice cream | gluten free bread | hollandaise – 2

Grilled tomato | avocado | bacon | beef sausage | Danish feta | Smoked salmon – 4

Sautéed mushrooms | Crispy potato rosti | Grilled haloumi – 4.5

HOT DRINKS

Hill Roasters Premium quality, fresh roasted (Coffs Harbour)

Long black, flat white, cappuccino, latte – **4.25 cup | 5 mug**

Chai latte, Hot chocolate, mocha mug – **5**

Espresso, piccolo latte – **3.5**

Caramel or Vanilla Syrup / extra shot / decaf – **0.5**

Soy, Almond, Lactose Free, Coconut milk – **1**

T2 TEAS – loose leaf tea in a pot - **5**

English Breakfast	Earl Grey
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French Earl Grey	Lemongrass Ginger	Chai
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Peppermint	Green
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COLD DRINKS

Juices – apple, berry apple, orange, tropical, green, pineapple – **6**

CHILLED COFFEE & DRINKS

Iced Latte – **5**

Iced Long Black – **5**

Iced Coffee, Iced Chocolate – **6.50**

Iced Mocha – **7**

Iced Chai – **5**

SUPERFOOD DRINKS

Energy Fizz with B vitamins, green tea and ginseng.

Flavours - citrus, pomegranate, strawberry, blood orange – **4**

Greens Gut Glow Drink – Superfood greens powder, Acai Collagen Skin Boost powder, Gut Health Pre- and probiotics all mixed with chilled water – **6**