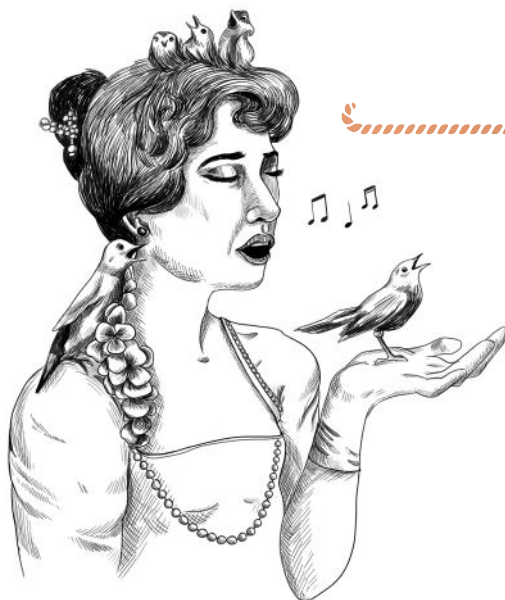


IN ROOM DINING BREAKFAST MENU

Available 6.30am – 10.30am



MACQ 01
HOTEL

Full Breakfast | Includes one à la carte breakfast, one barista beverage & chef's continental selection 38

Includes one à la carte breakfast + 3 extras

Chef's table selection of seasonal fruit, local bread, cured meats, cheese & fresh baked pastries, tea, coffee & juice (excludes Tasmanian Juice Press & alcoholic beverages)

Eggs on Toast | Two free range eggs cooked your way, tomato relish, Imago sourdough 15

Breakfast bowl | Sumac roasted pumpkin, pomegranate, herbs, quinoa, puffed black rice, middle eastern walnut & capsicum puree V / NGA 20

Add poached egg 3 ea

Chilli Scrambled Eggs | Pigeon Whole croissant, Persian feta, pickled cucumber & herb salad VE 25

MACq 01 Big Breakfast | Free range eggs cooked your way, Ziggys streaky bacon, pork sausage, tomato, spinach, mushroom & sourdough 28

Extras 6 ea

Cherry tomatoes | Avocado | Mushroom | Pork sausage | Ziggys bacon | Hollandaise | Hash Brown

Mimosa | Arras NV Cuvee, Tasmanian orange juice 15

Bloody Mary | House Vodka, tomato juice, seasonal garnish 18

BREAKFAST ON THE GO

Breakfast roll | Free range eggs, Ziggys bacon, cheese & tomato chutney 17

Warm Pigeon Whole croissant 9

NDA – No Dairy Added NGA – No Gluten Added VE – Vegetarian V - Vegan

Please ask our wait staff to assist with any further dietary requirements.

Whilst every effort will be made to ensure that your dietary requirements are catered for, please note that all meals are prepared in an environment where gluten, dairy, eggs, nuts and other allergens are present & cross contamination is possible.