

## MACq 01 HOTEL IN ROOM DINING

### BREAKFAST MENU

Available 6.30am – 10.30am

#### Dietary requirements key:

NDA – No Dairy Added.

N.G.A – No Gluten Added.

VE – Vegetarian.

V – Vegan.

#### **Full Breakfast \$38**

Includes one à la carte breakfast and three extras, one barista beverage, and Chef's continental selection of seasonal fruit, local bread, cured meats, cheese and fresh baked pastries, tea, coffee, and juice (excludes Tasmanian Juice Press and alcoholic beverages).

#### A la carte options:

##### **Eggs on Toast \$15**

Two free range eggs cooked your way, tomato relish, Imago sourdough.

##### **Breakfast Bowl \$20**

Broccoli, toasted hazelnuts, rocket, white bean + artichoke, smoky sumac salt, poached eggs, and hazelnut dressing. N.G.A. / VO

Add poached egg, \$3 each.

##### **Chilli Scrambled Eggs \$25**

Pigeon Whole croissant, Persian feta, pickled cucumber, and herb salad. VE.

##### **MACq 01 Big Breakfast \$28**

Free range eggs cooked your way, Ziggy's streaky bacon, pork sausage, tomato, spinach, mushroom, and sourdough.

##### **Extras, \$6 each**

Cherry tomatoes, Avocado, Mushroom, Pork sausage, Ziggy's Bacon, Hollandaise, Hash Brown.

##### **Mimosa \$15**

Arras NV Cuvee, Tasmanian orange juice.

##### **Bloody Mary \$18**

House Vodka, tomato juice, seasonal garnish.

#### Breakfast on the go:

##### **Breakfast Roll \$17**

Free range eggs, Ziggy's bacon, cheese & tomato chutney.

##### **Warm Pigeon Whole Croissant \$9**

## Notes

- 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 and cross contamination is possible.
- Please be advised that a 10% surcharge applies on all public holidays.