



MARNONG
ESTATE

Atrium and Terrace Wine Bar Breakfast Menu

Breakfast

Toast	Fruit, sourdough, multigrain, crumpets with preserves	7
Smashed Avocado	Toasted sourdough, tomatoes, persian fetta, vegemite salt, seeds	16
	with poached egg (v)	18
Eggs on toast	Buttered Sourdough	12
	Fried, poached, or scrambled (v)	
Bircher muesli	Apple, oats, yoghurt, berries, walnuts, pepitas, almonds (v)	14
Spiced eggs	Poached eggs, english muffin, spinach, salsa picante, goats cheese dukkha (v)	16
Hotcake	Blueberries, apple, caramelised banana, mascarpone, hob nob (v)	16
Bagel	Hot smoked salmon, dill pickles, cream cheese	16
	with poached egg	18

Sides

Bacon, Spinach, Salmon, Avocado	5
Tomato, Mushrooms, Persian fetta	4
Poached Egg	2

Kids Menu (12 and under)

Avocado on white toast (v)	7
Vegemite on white toast (v)	7
Nutella on white toast (v)	7
Poached Egg on white toast (v)	9
Vanilla Hotcake, fresh berries, ice cream	12

Breakfast Beverages

<i>Coffee</i>		<i>Tea</i>		<i>Juice</i>	
Espresso	3	English breakfast	5	Orange	5
Latte	4.5	Earl grey	5	Apple	5
Cappuccino	4.5	Green	5	Cranberry	5
Mocha	4.5	Peppermint	5	Pineapple	5
Flat white	4.5	Chamomile	5		
Hot Chocolate	4.5			<i>Premium Water</i>	
Chai Latte	4.5			Acqua Panna or	
Extra shot	50c			San Pellegrino 1lt water	11
Soy / Almond /					
Lactose Free / Decaf	+1				

(gf) Gluten Free, (df) Dairy Free, (v) Vegetarian, (vg) Vegan

Food Allergy Statement: Please note that whilst Marnong Estate will endeavour to accommodate requests for special meals, from customers who have food allergies or intolerances, we cannot guarantee completely allergen-free meals. This is due to the potential of trace allergens in the working environment and supplied ingredients. Please speak to one of our staff should you have any concerns.