



## BREAKFAST MENU

Fresh Seasonal Fruit Platter served with Raspberry Yoghurt and house made granola

- ⊃ A selection of melon, strawberries, blackberries, raspberries, pineapple, kiwi & other seasonal fruits. Garnished with fresh mint

A selection of Home-made Quiches (or made as Eggs Strata – a *gluten-free option*)

- ⊃ Roasted red pepper and gruyere with cracked black pepper
- ⊃ Cherry tomato, scallion and white cheddar
- ⊃ Sautéed garlicky greens, caramelized sweet onion & goat cheese
- ⊃ Buffalo sausage, broccoli, cheddar

Sausage Links & Premium thick-sliced bacon

Spanakopita – House made spinach, feta & ricotta cheeses rolled into phyllo dough

A selection of Fresh Baked Tea Breads & Muffins:

- ⊃ Pumpkin with piped cream cheese
- ⊃ Cranberry-orange
- ⊃ Banana & Black walnut
- ⊃ Carrot-zucchini

Freshly brewed Organic coffee and Herbal tea selection

- ⊃ Regular and decaffeinated coffee

⇒ Served with Organic Half and Half & Sugar

Florida Orange Juice

Ice water with lemon