

BREAKFAST SERVED FROM 6:30AM UNTIL 10:30AM (11:00AM ON WEEKENDS)

BREAKFAST AT SOLANDER

BREAKFAST BAR 28

Chef's daily selection of fresh, seasonal breakfast items and Single Origin coffee or T2 Tea

FULL BREAKFAST 39

Help yourself to the chef's daily selected fresh breakfast bar, choice of one A La Carte dish made to order and Single Origin coffee or T2 Tea

A LA CARTE

Two eggs cooked as you like with Sonoma sour dough, grilled tomato & mushroom **20**

Three egg omelette with choice of 3 fillings & Sonoma sour dough **22**

Smoked salmon, scrambled egg, charred asparagus & Sonoma sour dough **25**

Classic eggs benedict with choice of smoked salmon, cured bacon or wilted spinach **25**

Cinnamon brioche French toast with banana syrup **24**

Add

Twin hash browns **5**

Breakfast chipolatas **6**

Smoked bacon **6**

Baked beans **4**

Avocado **7**

SINGLE ORIGIN COFFEE 5

T2 LOOSE LEAF TEA 5

English breakfast

Sydney breakfast

French earl grey

Chamomile

China jasmine

Lemongrass & ginger

Peppermint leaf

Detox

SERVED FROM 12:00PM UNTIL 2:30PM

LUNCH AT SOLANDER

SMALL BITES

Sesame-crusted smoked salmon with camembert & wakame salad 15

Warm Scotch egg, chorizo & curry mayonnaise 13

Lobster and shrimp shumai 20

\$19 EXPRESS LUNCH *need to be in and out in 30 minutes?*

Choose any salad bowl or sandwich, plus a soft drink or coffee

SALAD BOWLS

Quinoa with roasted vegetables, sun-dried tomato & lemon dressing

Baby beets with burrata, fresh apple, champagne dressing & candied pecans

Watermelon and kale with feta cheese, pomegranate & lime dressing

Wild mushroom & bean with pumpkin seed oil

Nicoise with heirloom tomato, kipfler potatoes, quail egg & anchovies

Add to your bowl

Avocado 6 Seared Chicken 7 Crispy skin salmon 8

Grilled prawns 8 Charred beef fillet (100g) 10

SANDWICHES

Smashed avocado with poached egg, charred sourdough, dukkha seeds & tomato

Club sandwich wrap

Triple grilled cheese sandwich *Add bacon* 5

MAINS

OZ burger - kangaroo served with beetroot chutney and blue cheese on a charcoal brioche 28

Solander burger with cheese, tomato and onion chutney 25 *Add fried egg or bacon 5ea*

Homemade fettuccini with heirloom cherry tomato ragout, basil & shaved parmesan 23

Salmon Teriyaki with Asian greens & pickled ginger 27

Wild mushroom risotto with confit tomato & rocket 25 *Add seared chicken breast 9*

SIDES

Seasonal garden salad with tomato, onion, cucumber and radish 6

Seared broccolini with piquillio peppers & toasted almonds 10

Wilted spinach with onion & roasted garlic 9

Oven-roasted kipfler potatoes 8

Rosemary chunky fries with garlic aioli 7

DESSERT

Coconut & lime panna cotta with mango salsa **14**

Eton Mess with meringue, whipped cream & drunken berries **15**

Chocolate mousse with nutmeg & cinnamon crumble **16**

Tiramisu crème brûlée with mascarpone ice-cream **17**

Ice cream by the scoop – choice of chocolate, vanilla or flavour of the day **3**

Selection of regional cheese with dried fruits and crusty bread **21**