

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

Hash brown **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

SALAD BOWLS

Quinoa with roasted vegetables, sun-dried tomato & lemon dressing 18

Baby beets with burrata, fresh apple, champagne dressing & candied pecans 19

Watermelon and kale with feta cheese, pomegranate & lime dressing 19

Wild mushroom & bean with pumpkin seed oil 19

Nicoise with heirloom tomato, kipfler potatoes, quail egg & anchovies 19

Adds

Avocado 6	Crispy skin salmon 8	Grilled prawns 8
Seared Chicken 7	Charred beef fillet (100g) 10	

SANDWICHES

Smashed avocado with poached egg, charred sourdough, Dukkha seeds & tomato 22

Club sandwich wrap 21

Triple grilled cheese sandwich 20 Add bacon 5

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

West burger with tomato and onion chutney 25 Add fried egg 5 Add bacon 5

MAINS

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