# *Marriott Bonvoy Breakfast*

Thank you for being a loyal guest of Midnight Hotel, and Marriott Hotels.
As part of your Bonvoy membership benefits, you have chosen a complimentary breakfast.
We hope you enjoy.

Specially designed for our Platinum, Titanium, and Ambassador members.
Please select one dish and a beverage of choice.

## *Breakfast*

Available daily from 6:30 – 10:30am

Daily assorted pastries

Three Mills toasted sourdough with Pepe Saya butter & jam (V, GFO)

Bircher, oats, mixed nuts, seasonal berries & coconut (VG)

Seasonal fruits with Greek yoghurt (V, GF)

Benedict on brioche, poached eggs, spinach, smoked paprika hollandaise, herb oil & dill (V, GFO)
Includes one side of bacon / smoked salmon / avocado

Two free-range eggs (poached, scrambled or fried) with Three Mills sourdough and Pepe Saya butter (V, GFO) Includes one side of bacon / smoked salmon / avocado

Avocado hummus on sourdough, dukkah, fried chickpeas, feta & herb oil (GFO, V, VGO)

Sweet corn & jalapeño omelette, roasted capsicum, feta, spring onion & herb oil, served with sourdough (V, GFO)

Bacon & egg roll on round croissant, tomato relish & aioli

Chilli scrambled eggs, roasted capsicum, feta, spring onion & grilled sourdough (V, DFO)

Turkish poached eggs, soft labneh, house-made sambal, dukkah, green oil & grilled Three Mills sourdough (V, GFO)

Smoked salmon, beetroot relish, bocconcini, sundried tomatoes, pecorino, grilled sourdough & balsamic glaze (GFO, I)

Spiced tomato chickpeas, labneh, pita bread, fresh herbs & mint sauce (V, VGO)

Blueberry pancakes, seasonal berries, lemon mascarpone, berry compote, Biscoff crumble & maple syrup (V)

## *Beverages*

Espresso/ Long Black/ Piccolo/ Latte

Macchiato/ Flat White/ Cappuccino/ Mocha

Soy, oat, lactose-free, almond

Caramel, Vanilla syrup, Hazelnut

Hot chocolate / White hot chocolate

Chai latte/ Dirty chai / Matcha latte

Iced coffee / Iced chocolate

English breakfast, Earl grey, peppermint, Sencha green, lemongrass and ginger, chamomile, masala chai

Sparkling water

Orange juice

Immunity - Orange, carrot, pineapple, celery, lemon and turmeric

Roots - Apple, Beetroot, Lemon, Ginger

Energise - Pineapple, spinach, cucumber, silverbeet, lettuce, lime and mint

(V) vegetarian, (VO) vegetarian on request, (VG) vegan, (VGO) vegan on request, (DF) dairy free, (DFO) dairy free on request, (GF) gluten free, (GFO) gluten free on request. Gluten free bread available.
Seafood Origin: (A) Australian, (I) Imported, (M) Mixed origin

BRADDON MERCHANT
Kitchen • Wine

MARRIOTT BONVOY™

BRADDON
MERCHANT
*Kitchen • Wine*

Hotel guests with a pre-purchased breakfast package -
please select one breakfast dish, one side and one beverage.

# *Breakfast*

## Available daily from 6:30 – 10:30am

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|---|---|
| Daily assorted pastries | 8.5 |
| Three Mills toasted sourdough, Pepe Saya butter & jam (V, GFO) | 13 |
| Bircher, oats, mixed nuts, seasonal berries & coconut (VG) | 20 |
| Seasonal fruits with Greek yoghurt (V, GF) | 16 |
| Benedict on brioche, poached eggs, spinach, smoked paprika hollandaise, herb oil & dill (V, GFO)<br>**Add-ons: bacon +8, smoked salmon +8, avocado +5** | 18 |
| Two free-range eggs (poached, scrambled or fried) with Three Mills sourdough and Pepe Saya butter (V, GFO) | 18 |
| Avocado hummus on sourdough, dukkah, fried chickpeas, feta & herb oil (GFO, V, VGO) | 25 |
| Sweet corn & jalapeño omelette, roasted capsicum, feta, spring onion & herb oil, served with sourdough (V, GFO) | 26 |
| Bacon & egg roll on round croissant, tomato relish & aioli | 21 |
| Chilli scrambled eggs, roasted capsicum, feta, spring onion & grilled sourdough (V, DFO) | 26 |
| Smoked salmon, beetroot relish, bocconcini, sundried tomatoes, pecorino, grilled sourdough & balsamic glaze (GFO, I)<br>**Add-on: egg +6** | 26 |
| Turkish poached eggs, soft labneh, house-made sambal, dukkah, green oil & grilled Three Mills sourdough (V, GFO) | 25 |
| Spiced tomato chickpeas, labneh, pita bread, fresh herbs & mint sauce (V, VGO) | 24 |
| Blueberry pancakes, seasonal berries, lemon mascarpone, berry compote, Biscoff crumble & maple syrup (V) | 23 |

# *Sides*

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|---|---|
| Black Forest wood smoked bacon (GF) | 8 |
| Smoked salmon (GF, I) | 8 |
| Half an avocado (VG, GF) | 5 |
| Free-range egg (V, GF) | 6 |
| House made chilli sambal (VG, GF) | 3 |
| Brookfarm granola (V, GF) | 6 |
| Sliced sourdough (V, GFO) | 3 |
| Pepe Saya cultured butter/ vegemite / butter / jam / honey | 3 |

# *Beverages*

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|---|---|
| Espresso/ Long Black/ Piccolo/ Latte Macchiato/ Flat White/ Cappuccino/ Mocha | 5.5 |
| Make it large / extra shot | 0.5 |
| Soy, oat, lactose-free, almond | 1 |
| Caramel, Vanilla syrup, Hazelnut | 1 |
| Hot chocolate / White hot chocolate | 6 |
| Chai latte/ Dirty chai / Matcha latte | 6 |
| Iced coffee / Iced chocolate | 8 |
| Iced earl grey matcha | 9 |
| Strawberry Matcha/ Coconut Matcha | 9 |
| English breakfast, Earl grey, Sencha green, lemongrass and ginger, chamomile, peppermint, masala chai | 6 |
| Sparkling water | 5pp |
| Orange juice | 8 |
| Immunity - Orange, carrot, pineapple, celery, lemon and turmeric | 8 |
| Roots - Apple, Beetroot, Lemon, Ginger | 8 |
| Energise - Pineapple, spinach, cucumber, silverbeet, lettuce, lime and mint | 8 |

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Seafood Origin: (A) Australian, (I) Imported, (M) Mixed origin

Please note, a surcharge of 15% applies on Sundays and Public Holidays.