



JULIE~ANNA
ACCOMMODATION | EVENTS | RESTAURANT

Light Breakfast

Crusty toasted sourdough, preserves, peanut butter or vegemite (gfo, v)	\$8
House-made toasted granola, yoghurt, berries (v)	\$14
Breakfast buffet – bottomless juice, tea, coffee, fruit, cereal, yoghurt and toast with choice of spreads	\$16

Al a Carte Breakfast

Bacon and free-range eggs, poached, fried, or scrambled, on toasted sourdough (gfo)	\$18
Folded free-range chilli eggs, confit tomatoes, basil, and parmesan on toasted sourdough (gfo, v)	\$22
Sauteed greens, mushroom & eggplant ragu, confit tomatoes, basil, spiced seeds and nuts on toasted sourdough (gfo, df, v, vgn)	\$22
House smoked salmon benedict, free range poached eggs, wilted spinach, dill, hollandaise, on toasted sourdough (gfo)	\$22
Thyme roasted mushrooms, goat's cheese, seeds and nuts on toasted sourdough (gfo, v)	\$22

Add:

Hollandaise Sauce	\$3
Egg Tomato	\$3
Mushrooms Spinach	\$4
Bacon	\$5

gf = gluten free | gfo = gluten free option | df = dairy free | dfo = dairy free option

v = vegetarian | vo = vegetarian option | vgn = vegan | vgno = vegan option

Please note: Our restaurant is not an allergen free environment. We take every precaution to avoid cross-contamination, but we cannot guarantee that our dishes are 100% allergen free.



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COFFEE

Latte	\$5
Cappuccino	\$5
Flat White	\$5
Long Black	\$5
Short Black	\$4
Iced Latte	\$7

OTHER

Mocha	\$5.5
Hot Chocolate	\$5
Chai Latte	\$5

POT OF TEA

English Breakfast	\$5
Earl Grey	\$5
Green Tea	\$5
Peppermint Tea	\$5
Lemon and Ginger	\$5

UPGRADES

Mug Size	+\$1
Double Shot	+\$1
Vanilla/Hazelnut/Caramel Syrups	+\$1

MILK ALTERNATIVES

Soy - Almond - Oat - Lactose free Milk	+\$1
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