

One Eleven

SPRING ST

MAINS

Toast- House cultured sourdough, multigrain, fruit or gluten free (<i>choose two</i>) <i>Windsor strawberry jam, marmalade or Rooftop honey</i>	9
A selection of pastries from Noisette Bakery <i>please select two</i>	10
Eggs your way on toast	12
Autumn Harvest granola <i>roasted apple, pumpkin seed, pecan, bio-organic yoghurt, Seymour quince, cranberry</i>	16
Red Velvet waffle <i>maple ice cream, poached fruits, grape musk syrup</i>	18
Coconut rice pudding <i>poached rhubarb, star anise, mango cremeux</i>	16.5
Smashed avocado bagel <i>Yarra Persian fetta, green tomato, herb salad, Victorian pomegranate</i>	21
+ poached egg	+3
Rooftop Honey crumpets <i>caramelised banana, passionfruit, raw honey, beet powder</i>	18
"Farm Gate" breakfast <i>pork & fennel sausage, Berkshire bacon, Happy Egg Farm eggs, Rob's black pudding, organic beans, hash brown, Macedon mushrooms, Yarra Valley tomatoes</i>	24
Eggs Royale <i>native peppercorn cured king salmon, hollandaise, Yarra Valley young spinach, poached eggs</i>	20
Eggs Benedict <i>free range grandmothers smoked ham, spelt sourdough, hollandaise, free range poached eggs</i>	20

WINDSOR SET BREAKFAST

35

Your choice of main dish
Pastry of the day
Orange juice
Coffee or tea

EXTRAS

Extra egg	3
Hash brown / mushroom / tomato / organic beans	4
Half avocado / black pudding	5
House-cured king salmon / Berkshire bacon / seasonal braised greens	6

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DRINKS

Espresso <i>Niccolo Coffee, Prahran</i>	5
Filter coffee <i>unlimited</i>	5
Windsor blend tea <i>unlimited</i>	5
Specialty tea <i>please ask for our tea menu</i>	7.5
Freshly squeezed orange juice	8
Juice	6
- Apple	
- Mixed Berry <i>pear, strawberry, mango, banana, blueberry, raspberry</i>	
- Green <i>pear, mango, banana, apple, lemon, spinach, kale, spirulina</i>	
Sparkling & still water	8.5
Louis Perdrier Brut, Côte-d'Or, France	10
Louis Roederer, France	20
Mimosa	8

Our breakfast menu draws on Executive Chef, Tom Brockbank's English heritage and his principles of provenance and sustainability. The ingredients are sourced from Victoria and surrounds or made in-house, with a focus on farm gate to table eating.

We are proud to use free range eggs from Happy Egg Farm, city beekeepers Rooftop Honey, seasonal and native ingredients, bacon from Berkshire pigs, Russet Burbank potatoes and produce sourced from the Yarra Valley and Macdeon Ranges.

ALLERGIES & DIETARY REQUIREMENTS

Whilst every effort is made to accommodate dietary requests, guests are advised that no guarantees as to the absence of any ingredient(s) can be made. Anyone with a severe medical allergy is advised to take this cautionary advice very seriously, as The Hotel Windsor takes no responsibility and accepts no liability for accommodating such requests.