



OASIS

BREAKFAST MENU

BREAKFAST MENU

Menu served from 6.30am - 10.30am

- Breakfast Buffet
- A La Carte
- Beverages

FROM THE KITCHEN

We present Farmer Angus' Organic Eggs from pasture reared Chickens.

GRILLED KIPPERS - D - GF - E

Poached Egg and Roasted Tomato

EGGS BENEDICT - D - E - GL

Toasted English Muffin Topped with Gypsey Ham, Poached Eggs, Hollandaise Sauce

EGGS ROYALE - D - E - GL

Toasted English Muffin Topped with Smoked Salmon, Poached Eggs, Hollandaise Sauce

EGGS FLORENTINE - D - E - GL

Toasted English Muffin Topped with Steamed Spinach, Poached Eggs, Hollandaise Sauce

BRIOCHE FRENCH TOAST - D - E - GL

Choice of Back Bacon or Crispy Bacon and Maple Syrup

AVOCADO TOAST - V - VG

On Toasted Ciabatta with Sprouts Option to add Poached Egg

OAT PORRIDGE - V *

Plain or add Toasted Nuts and Seeds, Fresh Berries (seasonal) or sliced Bananas

TOMATO OMELETTE - VG - G - V - GF

Chickpea Flour, Tomato, Chili, Onion, Spinach, Coriander

TOFU SCRAMBLED - VG - GF - V

Served with Avocado toasted Sprouted Bread
Option of Scrambled plain or Spicy Indian flavours
(Chili, Coriander, Onion and Tomato with spices)

FOOD ALLERGY INFORMATION

VG - Vegan V - Vegetarian N - Nuts F - Fish S - Shellfish * - Can Be Made Vegan
GL - Gluten D - Dairy P - Peanuts G - Garlic GF - Gluten Free



BREAKFAST MENU

Menu served from 6.30am - 10.30am

- Breakfast Buffet
- A La Carte
- Beverages

COFFEE SELECTION

ESPRESSO / DOUBLE ESPRESSO

AMERICANO

DECAFFEINATED COFFEE

FILTER COFFEE POT

CAPPUCCINO

CAFE LATTE

TEAS AND INFUSIONS

ENGLISH BREAKFAST

DARJEELING

EARL GREY

CEYLON

GREEN TEA

CHAMOMILE

ROOIBOS TEA AND ROOIBOS CAPPUCCINO

Served with either Milk, Oat Milk, Soya Milk, or Almond Milk

FOOD ALLERGY INFORMATION

VG - Vegan V - Vegetarian N - Nuts F - Fish S - Shellfish * - Can Be Made Vegan
GL - Gluten D - Dairy P - Peanuts G - Garlic GF - Gluten Free

