

BREAKFAST

FRUITS, CEREALS AND YOGHURT

Seasonal Fruit Platter

Freshly Cut Fruits with Mix Berries

\$18

House Made Granola

With Greek Yoghurt, Honey, And Berries

\$16

Rise And Shine (N)

Roasted Sweet Oats, Low Fat Milk, Cocoa Powder, Fresh Orange, Paprika, Walnut, Berry Sauces

\$19

Steel Cut Overnight Oats with Maple Molasses (Vg)

- With Seasonal Berries
- With Local Mango
- Natural Oatmeal

\$16

\$16

\$12

Trail Mix Pancakes / Belgian Waffles (Vg)

- Snow Sugar and Elixir
- Lovin' Banana with Passion Fruit and Date Sauce
- Roasted Pineapple Compose

\$15

\$17

\$17

Fruit Toast

Served with Marmalade, Bananas & Passionfruit

\$15

Nuts (N) Vegetarian (Vg) Dairy Free (Df) Lactose Free (Lf) Gluten Free (Gf) Spicy (S) Alcohol (Al) Pork (P)

Castaways

BEACH BAR & GRILL

Please Order at the Bar or Maître D' Counter
Breakfast 7 - 10am Daily

CLASSICS

Smashed Avocado on Rye Toast \$21

Poached Eggs, Cherry Tomato, Feta Cheese and Green Spicy Oil

New York Classic (P) \$23

2 Poached Eggs, Glazed Ham or Bacon, Muffin and Hollandaise Sauce

Mysterious Origin of Eggs \$23

2 Poached Eggs, Smoked Salmon, Spinach, English Muffin and Hollandaise Sauce

Eggs Florentine (V) \$19

2 Poached Eggs, Spinach, English Muffin and Hollandaise Sauce

Fluffy Scrambled \$17

Parmesan, Tomato Salsa, and Sour Dough

Classic Queenslander:

Two Eggs of Choice: Fried, Boiled, Poached or House Special Omelet \$23

Served with Pork Sausage, Pork Bacon, Grilled Tomato, And Hash Brown Potato.

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