

One Eleven

SPRING ST

MAINS

Toast (<i>choose two</i>)	9
House cultured sourdough, multigrain or fruit <i>Windsor strawberry jam, marmalade, house made peanut butter or Rooftop Honey</i>	
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
Spinach Pancake <i>cottage cheese, tomatoes, roasted haloumi, avocado, hazelnut, garden herbs</i>	19.5
add poached egg	+3
add house-cured king salmon	+6
Egg & Polenta <i>fried egg, tomato passata, polenta, spinach, shiitake mushroom, watercress & shallot dressing</i>	22
add bacon	+6
“Farm Gate” breakfast <i>pork & fennel sausage, Berkshire bacon, Happy Egg Farm fried egg, Rob’s black pudding, organic beans, hash brown, mushrooms, tomato</i>	26
Eggs Royale <i>native pepperberry cured king salmon, poached eggs, hollandaise, Yarra Valley spinach</i>	20
Eggs Benedict <i>free range grandmothers smoked ham, spelt sourdough, hollandaise, poached eggs</i>	20

WINDSOR SET BREAKFAST

35

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

SIDES

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

We politely decline menu modifications and substitutions.

Thank you for your understanding

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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>	
Moda sparkling water <i>unlimited</i>	5pp
Louis Perdrier Brut, Côte-d'Or, France	10
Louis Roederer, France	24

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.