



**CRAIG'S**  
ROYAL HOTEL

**BREAKFAST**

<b>TOAST &amp; SPREADS.....</b>	<b>12</b>
<b>BACON &amp; EGGS (GFO).....</b>	<b>19</b>
POACHED, SCRAMBLED OR FRIED	
<b>CRAIG'S BREAKFAST PLATE (GFO).....</b>	<b>26</b>
TOASTED SOURDOUGH, BACON, SAUSAGE, TOMATO, MUSHROOMS, EGG, FRIED POTATO	
ADD AVOCADO.....	3.5
<b>CRAIG'S AVOCADO SMASH WITH EGGS (V).....</b>	<b>22</b>
POACHED, SCRAMBLED OR FRIED	
<b>WINTER SPICED APPLE &amp; DATE QUINOA PORRIDGE (GFO/V).....</b>	<b>18</b>
RHUBARB, MIXED SEEDS & NUTS	
<b>HOMEMADE POTATO ROSTI (GF).....</b>	<b>22</b>
SMOKED SALMON, HOLLANDAISE, POACHED EGG	
<b>CORN &amp; ZUCCHINI FRITTERS (VO).....</b>	<b>22</b>
BACON, AVOCADO, TOMATO SALSA & SOUR CREAM	
<b>EGGS BENEDICT (GFO).....</b>	<b>22</b>
PORK BELLY, HOLLANDAISE, BRIOCHE	
<b>POACHED PRAWN OMELETTE (GFO).....</b>	<b>28</b>
BEAN SHOOTS, ASIAN SALAD, CHILLI, KECAP MANIS	
<b>PANCAKES WITH MASCARPONE (V).....</b>	<b>18</b>
BERRY COMPOTE & LEMON CURD	

(GF) GLUTEN FRIENDLY (GFO) GLUTEN FRIENDLY OPTION  
(V) VEGETARIAN (V) VEGETARIAN OPTION

**FOOD ALLERGIES**

Please be aware that all care is taken when catering for special requirements. It must be noted that within the premises we handle nuts, seafood, shellfish, sesame, wheat flour, eggs, fungi & dairy products. Patron requests will be catered to the best of our ability, but the decision to consume a meal is the responsibility of the diner.

**10% SURCHARGE APPLIES ON PUBLIC HOLIDAYS**