



CRAIG'S

ROYAL HOTEL

BREAKFAST MENU

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.

15% SURCHARGE APPLIES ON PUBLIC HOLIDAYS

CRAIG'S ROYAL HOTEL

8AM - 11AM EVERYDAY

BREAKFAST

TOAST & SPREADS (GFO)	9.5
<i>artisan sourdough, butter, choice of accompaniment</i>	
BACON & EGGS (GFO)	17
<i>2 poached, fried or scrambled eggs, bacon, toasted sourdough</i>	
STUFFED FRENCH TOAST	22
<i>brioche, cream cheese, summer berries, maple syrup</i>	
CRAIG'S GRANOLA	17
<i>toasted muesli, poached fruits, lavender honey</i>	
SMASHED AVO (GFO)	22
<i>feta, semi-dried tomato, kalamata crumble, salsa verde, 2 poached eggs</i>	
CORN FRITTERS (GFO)	22
<i>smoked salmon, 2 poached eggs, romesco</i>	
B.L.A.T (GFO)	16
<i>bacon, lettuce, smashed avocado, tomato, toasted turkish roll</i>	
BIG BREAKFAST (GFO)	26
<i>2 poached, fried or scrambled eggs, bacon, chorizo, tomato, hashbrown, mushroom, toasted sourdough</i>	
EGG & BACON ROLL	16
<i>1 x fried egg, cheese, bacon, aioli, tomato relish</i>	
EGGS BENEDICT (GFO)	23
<i>2 poached eggs, ham hock, toasted brioche, hollandaise</i>	

SIDES

TOMATO	4
AVOCADO	5
SMOKED SALMON	5
MUSHROOM	4
BACON	4.5
HASH BROWN	4
CHORIZO	4.5
EGG	2
MEREDITH GOATS CHEESE	5.5

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