



Located inside Sofitel Melbourne On Collins, Level 35,
25 Collins Street, Melbourne VIC 3000
www.no35.com.au

Cereals

Homemade granola
Special K, rice bubbles, coco pops
Gluten free muesli
Gluten free organic cornflakes
Sofitel bircher muesli
Cereals are served with your choice of full cream, light milk, soy
and with or without a fruit and nut mix

Porridge with honey and milk

From the Bakery

Choice of toast
white, multi-grain, wholemeal, rye, raisin or gluten free

Viennoiserie basket
danish pastries, croissant, pain au chocolat, baguette, muffin

Individual pastries
Spinach and marinated feta muffin
Berry muffin

Fresh Juices, Fruits and Yoghurt

Freshly squeezed juice
orange, grapefruit, watermelon or juice of the day

Fruit and vegetable juice
tomato, pineapple, guava, cranberry, V8, carrot and ginger

Detox juice
a healthy blend of spinach, celery, carrot and parsley

Fruit smoothie (banana, strawberry or mixed berry)
fresh fruit, low fat yoghurt and light milk

Natural yoghurt
Low fat fruit yoghurt
Greek yoghurt with berry compote

Fruit platters
Cantaloupe, honeydew and watermelon
Sliced pineapple
Fresh strawberries
Seasonal mixed berry

Eggs and Breakfast Specialties

Look good breakfast \$20
free range egg white omelette, wilted baby spinach, roasted cherry tomatoes,
marinated goats cheese and multi-grain toast

European breakfast \$35
freshly squeezed juice, yoghurt, charcuterie, selection of cheeses,
viennoiserie basket and tea or coffee

\$6 French breakfast \$22
\$6 your choice of freshly squeezed orange or grapefruit juice served with
\$6 hot chocolate and a viennoiserie basket (croissant, pain au chocolat,
\$6 danish, muffin)

\$6 Two free range eggs \$14
cooked to your liking, served on sourdough toast with wilted spinach, hash brown
and roast cherry tomatoes

\$9 Australian breakfast \$22
two free range eggs served with back bacon, hash brown, chicken sausages,
\$7 grilled tomato, button mushrooms and your choice of toast

\$15 Folded omelette \$17
with your choice of button mushrooms, onion, tomato, capsicum, cheese,
Champagne ham, smoked salmon and fine herbs, served with wilted spinach,
roast cherry tomatoes and hash browns

\$4 Eggs Benedict \$17
\$4 poached eggs on toasted English muffins, Champagne ham and hollandaise sauce
\$4 served with wilted spinach, roast cherry tomatoes and hash browns

\$8 Charcuterie board \$18
ham, salami, smoked turkey and bresaola
French cornichons, pickled baby onions

\$8 Cheese platter \$19
brie, swiss, edam with crisp baguette

\$8 Tasmanian smoked salmon platter \$21
baby capers and lemon

\$9 Pancakes, Waffles or Crepes \$15
plain, blueberry, banana or strawberry
with your choice of vanilla whipped cream, homemade jam, chocolate sauce or
maple syrup

Champagne and Sparkling (by the glass)
'NV De Bortoli Rococo Premium Cuvée – Yarra Valley, Vic \$12
'NV Taittinger Brut Réserve – Reims, France \$21

\$15
\$15
\$18
\$18

