Set against the backdrop of one of the world’s most iconic views, with its timeless design and beautiful natural landscape, Breakfast in the sky on Australia’s distinct ingredients, flavours and perspective for inspiration. Executive Chef Michael Elfwing handpick only the best, seasonally grown domestic produce and prepares distinct native flavours with his global culinary flare.

**BREAKFAST IN THE SKY**

**Please choose one starter below**

- Green salad, ancient grains & feta cheese *(NF)*
- Granola & yoghurt
- Fresh fruit salad *(GF, DF, NF)*
- Selection of breads or daily pastries butter & jam

**Please choose one hot dish below**

- **Australian Breakfast** *(GF, NF)*
  Pork sausage, bacon, roasted tomato, asparagus, beans & corn, two eggs as you would like them
- **Egg White Frittata** *(GF, DF, NF)*
  Baked egg white frittata with courgette & local asparagus, avocado smash & roasted tomato
- **Benedict** *(smoked salmon or ham)* *(NF)*
  Toasted English muffin, two poached eggs, hollandaise

**French Toast**
Shangri-la L3 honey, mango peach compote, caramelised walnut, frozen mango passion fruit yoghurt gelato

**Additional Drinks**
- Fresh Squeezed Orange Juice  | 7
- Aperol Spritz  | 22
- Bloody Mary  | 19
- Sunrise Mimosa  | 18

15% Surcharge applies for Sundays and Public Holidays

Book your next event with us in our private room, Please ask our team for more details.

We understand that dietary requirements form part of our lives. We also understand that people have different reactions to different food types. Whilst we do our best to deliver every request possible, we cannot rule out cross contamination of nuts, sesame, eggs, gluten and dairy as we do not operate allergen free kitchens.

We also advise that consuming raw or undercooked fish, shellfish, eggs or meat increases the risk of foodborne illnesses.