

**PROSPECT  
HOUSE**



**P R I V A T E  
H O T E L**

Prospect House Breakfast/Brunch – Sample Menu

Two courses + toast and jam, with your selection of a tea, coffee or juice + mimosa cocktail on arrival  
\$49pp

(breakfast is inclusive for inhouse guests \*not including mimosa cocktail)

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***Starter (select 1)***

*Natural muesli or nut & leatherwood honey granola served with natural yoghurt, saffron and cinnamon spiced stone fruit compote*

*Apple crumble porridge – rolled oats cooked with chia seeds & green apple, walnut and cinnamon streusel*

***Cooked (select 1)***

*Free range eggs cooked to your liking with hand cut Somerset free range bacon*

*Brioche French toast, grilled banana, salted caramel, toasted coconut mascarpone*

*Bubble & squeak, house cured trout, pickled beetroot, horseradish crème fraiche*

***Toast & Jam***

*Toasted white sourdough or light rye & molasses bread with house churned butter & your choice of leatherwood honey, cumquat marmalade, peanut butter, mulberry, apricot or strawberry jam*

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We offer breakfast to inhouse guests each day (inclusive in rate), and brunch to locals or non-staying guests on Saturday and Sunday for seatings between 8am and 10am. Book online or via email at [reservations@prospecthouseprivatehotel.com.au](mailto:reservations@prospecthouseprivatehotel.com.au).