

plantain and toast

ESTATE TO PLATE

BREAKFAST locally sourced

Locally grown and

Continental Breakfast	\$40	Spanish Omelette of The Day	\$40
Light and healthy. Fruit parfait, granola, pastry and toast		Eggs fresh from our estate chickens, with today's vegetables, potatoes & cheese, and	
A must try and local favourite. Saltfish & coconut bakes owith fried plantain, sweet potato or seasonal breadfruit, served with local cocoa tea	\$46	a side of toast	
		Stacked Pancakes (v)(gf)	\$40
		Pumpkin, banana, chocolate, oatmeal, cinnamon, or nutmeg, topped with Grenadian honey or maple syrup. Add bacon for crunch! \$6	
Eggs On Toast	\$40	Veggie Toast (V	\$40
Fresh eggs from the estate, cooked the way you like them		Vegetables on toast, topped with fresh tomatoes, basil & olive oil. Add an egg of your	
Grenadian Style French Toast	\$40 \$60	choice \$5	
Cooked in an egg mixture with local		Breakfast Quesadilla with a	\$45
cinnamon & nutmeg, served with a side of		Caribbean Twist	
fresh fruit, with scrambled or boiled eggs Breakfast Platter		Stuffed with fluffy scrambled eggs, beans & cheese then grilled to melted perfection, with a	
2 scrambled eggs, sausage, beans, fried		side of salsa. Or request a vegan/ gluten free	

All cooked meals are served with a choice of tea, coffee or juice

quesadilla

ADD ON'S

Toast - \$5 Fresh fruit - \$5 Bacon - \$5 Beans - \$3 Grilled tomatoes - \$3 Fruit smoothie (add yogurt) -\$23 Chef's choice hot porridge - \$5 Local cocoa tea - \$10

SPEACIALTY COFFEE

Cappuccino, espresso, americano, flat white, local cocoa tea latte (hot, iced or blended) - for surcharge see coffee menu

Mimosa, Bloody Mary, Screwdriver - surcharge of \$23EC

Prices are in EC dollars and include VAT. A 10% service charge will be added to your bill. gf = gluten free, v = vegetarian, $\hat{V} = vegan$