

B R E A K F A S T M E N U

FROM 06.30AM TO 10.00AM

The Reef House Restaurant

DAILY BREAKFAST

- 1. Fresh juice of the day,
- 2. Selection of the hot drink (barista made coffee from Ransom coffee roasters or FreshlyBlend Australian Loose Tea Leaves from Blackbooks Tea),
- 3. Selection of 1 item (from the à la carte menu).

À LA CARTE

TOAST

Toasted sourdough, butter, jams & preserves (GFO, V)

PANCAKES

Grilled banana, maple syrup, hazelnut praline, strawberries & fresh cream (V)

THE CLASSIC

2 eggs cooked your way with smoked bacon, grilled Cherry tomatoes, Vienna sourdough toast (DF, GFO)

MUSHROOMS

Roasted mushrooms, grilled Heirloom tomatoes, avocado, spinach, pumpkin bread (DF, V, VG, GF)

FRUITS PLATE

Selection of Seasonal fresh sliced tropical fruits (DF, V, VG, GF)



SMASHED AVOCADO

Black tahini, Bulgarian fetta, Vienna sourdough, poached eggs (GFO, V)

ACAI BOWL

Organic acai and blueberry, homemade granola, shredded coconuts, banana, chia seeds, tropical fruit (V, GFO)

GRANOLA

Apple, apricot & macadamia, honey toasted muesli, fresh fruit, skim milk, honey, Greek yoghurt (V, GFO)

EGGS BENEDICT

Poached eggs, spinach, Vienna sourdough toast, lemon Hollandaise sauce o Choice of Ham ~ Smoked salmon ~ Smoked bacon (GFO)



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T E A

BLACKBOOKS TEA

'Freshly blend & pack by hand in small batches in Cairns, Tropical North QLD. No added sugars, emulsifiers, stabilizers, artificial flavors either. All herbs have formal Australian Organic Certification or are wild crafted without pesticides & herbicides. Each healthy cup brims with all-natural flavor, aroma & antioxidants'

- QLD BREAKFAST TEA PLAIN BLACK TEA From nearby plantations in Palmerston & Daintree
- EARL GREY ATHERTON AFTERNOON

With orange peel and calendula

• FAR NORTH CHAI

Black tea with ginger, cinnamon, nutmeg, cardamon, cloves

• PALM COVE CUPPA

Cinnamon, cocoa beans, orange, vanilla black tea, coconut

• AUSTRALIAN GROWN GREEN TEA – SENCHA

Comes from the Alpine district of Victoria, which is one of the few areas in Australia to successfully produce green tea.

• ORGANIC CHAMOMILE

Sweet German flowers

• AUSTRALIAN SUNSHINE

Lemon myrtle, hibiscus, mango

• HIBISCUS TEA - WILD ROSELLA FLOWERS

Tangy berry flavor

TRIPLE RRR

Organic Rosehips, rose petals, rosella hibiscus

• ORGANIC PEPPERMINT - LEAF

Traditional used to improve digestion & soothe upset stomachs.

C O F F E E

RANSOM SPECIALITY ROASTED COFFEE

'We only use top quality high-altitude high-density beans, all graded as 'Specialty'. All our coffee comes from smaller farms where the growers take pride in their product. We source from Colombia, Ethiopia, Costa Rica, Papua New Guinea, Indonesia, Guatemala, Mexico, Honduras, and other occasional locations. Coffee beans are roasted in Cairns. Our blends are individually roasted by origin several times each week, blended on the same day to ensure your coffee is genuinely fresh and tasting great'

- ESPRESSO
- PICCOLO LATTE
- MACCHIATO
- LONG MACCHIATO
- FLAT WHITE
- CAPPUCCINO
- LATTE
- MOCHA
- LONG BLACK
- HOT CHOCOLATE
- CHAI LATTE
- ICED LATTE
- ICED COFFEE WITH ICE CREAM

EXTRAS

- MUG
- SOY
- ALMOND
- LACTOSE FREE
- EXTRA SHOT
- HAZELNUT
- CARAMEL
- VANILLA SYRUP