

QT FAVOURITES

EGGS + TOAST v	16
Scrambled Eggs + Chives + Sourdough	
BREAKFAST CROISSANT v	17
Whipped Ricotta + Rhubarb + Pistachio + Honey	
SMASHED AVOCADO v	18
Sourdough + Lemon + Soft Herbs	
<i>Add Poached Eggs 6</i>	
SALMON TOSTADA gf, df	25
Raw Salmon + Avocado + Edamame + Jalapeno Dill + Lime + Crisp Corn Tortilla	
EGG BENEDICT	24
Leg Ham + Black Cabbage + Poached Egg + Muffin Hollandaise	

SANTINI BREAKFAST 29

Smoked Bacon + Pork Sausage + Field Mushroom + Tomato
Asparagus + Scrambled Eggs + Sourdough

SOMETHING LIGHTER

COCONUT YOGHURT vegan, gf	16
Vanilla Coconut Yoghurt + Berries + Granola	
FRUIT vegan, gf	15
Melon + Berries + Kiwi Fruit + Natural Yoghurt	
STRAWBERRY PORRIDGE v, gf	16
Vanilla + Pecans + Strawberries + Honey	

SIDES

GRILLED FREE RANGE BACON	6
FREE RANGE PORK SAUSAGE	6
SMASHED AVOCADO	6
MUSHROOMS	6
ROASTED TOMATO	6
ASPARAGUS	6
TOASTED SOURDOUGH	4
FREE RANGE EGG	3

JUICES

ORANGE JUICE 8
CLOUDY GRANNY SMITH APPLE 8
WATERMELON + PASSION 9

COFFEE

All coffee roasted locally by the Margaret River Coffee Co.
Blend exclusively created for QT Perth

ESPRESSO	3.5
COFFEE	4.5
ICED LATTE, ICED CHOCOLATE	5.0
HOT CHOCOLATE	4.5
SOY, ALMOND, OAT	0.5

TEA

All tea sourced from Seven Seas Tea is blended on site in Cowaramup, just north of the
Margaret River.

Seven Seas Tea is hand-picked in small batches with no additives.

ENGLISH BREAKFAST	4.5
EARL GREY	4.5
AUSTRALIAN GROWN SENCHA	4.5
MOROCCAN MINT	4.5
EGYPTIAN CHAMOMILE	4.5
LEMONGRASS & GINGER	4.5
MASALA CHAI	4.5
ROOIBOS CHAI	4.5

SANTINI

Executive Chef – Nic Wood