

C O F F E E

Express - A Special Blend Coffee 8
Sourced from Nariño de Alban, Columbia
Pot of Black Coffee

Barista Coffee 4.50
Industry Beans - Rose Street Espresso Blend
Suited towards Milk Coffees, this Blend is
sourced from Brazil (50%), Tanzania (25%)
and Nicaragua (25%)

Chocolate 4
All Natural Cocoa Dutch (35%), Ghana (64.7%)
Organic Panela Sugar, Colombia Sea Salt (0.3%)

E M M A & T O M ' S J U I C E S

Leafy Green 5.00
Cucumber, Apple, Spinach, Celery, Lemon,
Bok Choy, Mint & Probiotic Fibre

Carrot & Turmeric 5.00
Carrot, Orange, Cucumber, Turmeric
& Probiotic Fibre

100% Orange Juice 5.00

Cloudy Apple Juice 5.00

S O M E T H I N G S T R O N G E R

Cucumber Dill Collins 18
Dill Infused Four Pillars Gin, Fresh Cucumber
Juice, Fresh Lime, Stevia, Sparkling Water,
Cucumber Roll, Dill Sprig

Alberto's Bloody Mary 18
Jalapèno & Pancetta Infused Vodka, Tomato
Consommé, Celery Bitters, Pancetta Salt

Belvedere Espresso Martini 22
Belvedere Vodka, Kahlua,
Mr Black Cold Drip Coffee

Q T B R E A K F A S T T A B L E

The Breakfast Table 25
A selection of locally sourced, fresh ingredients
at our Breakfast Table. Enjoy cereals & granola's
with fresh accompaniments, baked pastries &
locally sourced breads, seasonal fruit and organic
yogurts. Energise with our Batch Brew coffee &
tea.
*Espresso Coffee & Artisan Tea additional

The Breakfast Table Upgrade 40
Choose one of our QT Favourites and graze on
our Breakfast Table.
*Espresso Coffee & Artisan Tea additional

Q T F A V O U R I T E S

Bread Basket (V) 8
Sourdough, Seeded & Fruit bread

Bircher Muesli (V) 15
Blueberries, Goji Berries, Raspberry Sherbet,
Low Fat Yoghurt

Cheese Omelette (GF, V) 22
Free Range Eggs, Crème Fraîche, Chives,
Gruyère Cheese

Eggs on Toast 15
Free Range Eggs on Toasted Sourdough

Eggs Benedict 23
English Muffin, 62 Degree Egg, Mustard Foam
Choice of Smoked Salmon or Champagne Ham

Smashed Avo (V) 18
Sourdough Toast, Smashed Avocado,
62 Degree Eggs, Feta, Chilli

Truffled Scrambled Eggs (V) 23
Sourdough Toast, Crème Fraîche, Scrambled
Eggs. Finished with Australian Truffle & Herbs

Farmhouse Breakfast 25
Fried Egg, Bacon, Pork & Fennel Sausage,
Vine Tomato, Hash Browns, Baked Beans,
Mushrooms on Toasted Sourdough

EXTRAS

Streaky Bacon 6

Smashed Avocado 6

Pork & Fennel Sausage 6

Homemade Baked Beans 6

Smoked Salmon 6

T E A

A Pot of Tea 4.50

English Breakfast
A traditional blend of Sri Lankan broken-leaf
teas that produces a coppery liquor with an
assertive aroma. The flavour is bright and brisk,
perfect any time of the day.
Enjoy with: Milk.

French Earl Grey
A medium-bodied black tea base with pretty
petals and notes of fruit that play with classic
bergamot in an inspiring, bold and refined
infusion.
Enjoy with: Perfect on its own.

Sencha
Emerald green leaves with a delicate aroma and a
sweet, smooth flavour.
Enjoy with: Perfect on its own.

Sticky Honey Chai
Rich black tea with added toasted spices,
soaked in sticky-sweet honey with rich notes of
cinnamon and vanilla.

Lemongrass & Ginger
With a hint of zest and a whole lot of spicy
bright lemongrass – this brew is refreshing and
vibrant.
Enjoy with: Perfect on its own or with a drizzle
of honey

Peppermint
Lush peppermint leaves create a bright infusion.
A well-rounded flavour captures the sweet
essence of mint.
Enjoy with: Perfect on its own.

Chamomile
A fragrant infusion of golden chamomile flowers.
This chamomile tea is a great start or finish to
your day.
Enjoy with: Perfect on its own or with a drizzle
of honey.

Iced Tea 4.50
Jane the Queen or Sencha

P A S C A L E

B A R A N D G R I L L

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Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, and gluten. Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be allergen free. (GF) - Gluten Free, (N) - Contains Nuts, (V) - Vegetarian