

QT FAVOURITES

EGGS & TOAST <small>v</small>	17
Scrambled Eggs + Chives + Sourdough	
STRAWBERRY PANCAKE <small>v</small>	23
Whipped Ricotta + Poached Strawberry + Hazelnuts + Maple	
SMASHED AVOCADO <small>v</small>	24
Sourdough + Edamame + Pecorino + Soft Herbs + Dukka	
<i>Add Poached Eggs 6</i>	
BAKED EGGS	26
Braised White Beans + Tomato + Chorizo + Fetta + Basil + Sourdough	
ZUCCHINI + HERB FRITTERS	29
Smoked Salmon + Spiced Labneh + Herb Salad	
<i>Add Poached Eggs 6</i>	
EGGS BENEDICT	28
Poached Eggs + Leg Ham + Braised Greens + Hollandaise + Rustic Muffin	
MUSHROOMS	28
Braised Mushrooms + Spinach + Halloumi + Thyme + Sourdough	
<i>Add Poached Eggs 6</i>	

SANTINI BREAKFAST

Smoked Bacon + Pork Sausage + Field Mushroom + Tomato
Braised Beans + Scrambled Eggs + Sourdough
32

SOMETHING LIGHTER

SUMMER BIRCHER <small>vegan</small>	18
Oats + Almond + Strawberries + Maple	
COCONUT PANNA COTTA <small>gf + vegan</small>	19
Granola + Caramelised Pineapple + Blueberries	
CASHEW + QUINOA SALAD <small>vegan</small>	18
Squash + Zucchini + Pine Nuts + Lemon Dressing + Dill	

SIDES

GRILLED SMOKED BACON	8
FREE RANGE PORK SAUSAGE	8
SMASHED AVOCADO	8
MUSHROOMS	8
ROASTED TOMATO	8
TOASTED SOURDOUGH	4
FREE RANGE EGG	4

COLD PRESSED JUICES

By Core Cold Pressed Juices

ORANGE JUICE	8
CLOUDY APPLE	8
BEETROOT + APPLE + CARROT + LEMON + GINGER	9
APPLE + CELERY + KALE + LEMON + BROCCOLINI	9

COFFEE

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

ESPRESSO	5.0
BARISTA COFFEE	5.0
ICED LATTE, ICED CHOCOLATE	5.0
HOT CHOCOLATE	5.0
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	5.5
EARL GREY	5.5
AUSTRALIAN GROWN SENCHA	5.5
MOROCCAN MINT	5.5
EGYPTIAN CHAMOMILE	5.5
LEMONGRASS & GINGER	5.5
MASALA CHAI	5.5
ROOIBOS CHAI	5.5

SOMETHING STRONGER

QT BLOODY MARY	22
MIMOSA	16
DAL ZOTTO PROSECCO	13
PERRIER-JOUËT CHAMPAGNE	26

SANTINI

Culinary Creative Lead – Nic Wood
Executive Sous Chef – Jake Lynch