QT FAVOURITES

EGGS & TOAST v Scrambled Eggs + Chives + Sourdough	17
STRAWBERRY PANCAKE v Sweet Ricotta + Strawberry + Hazelnuts + Maple + Cinnamon Suga	23 r
SMASHED AVOCADO v Sourdough + Edamame + Pecorino + Soft Herbs + Dukka Add Poached Eggs 6	24
BAKED EGGS Braised White Beans + Tomato + Chorizo + Fetta + Basil + Sourdou	26 gh
ZUCCHINI + HERB FRITTERS Smoked Salmon + Spiced Labneh + Herb Salad + Lemon Add Poached Eggs 6	29
EGGS BENEDICT Poached Eggs + Leg Ham + Braised Greens + Hollandaise + Rustic N	28 ⁄Iuffin
MUSHROOMS Braised Mushrooms + Spinach + Halloumi + Thyme + Sourdough Add Poached Eggs 6	28

	S	AN	TINI	BREAKFAST
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Smoked Bacon + Pork Sausage + Field Mushroom + Tomato Asparagus + Scrambled Eggs + Sourdough

32

SOMETHING LIGHTER

BIRCHER MUESLI vegan + gf	18
Oats + Almond + Strawberries + Maple	
COCONUT PANNA COTTA gf + vegan	19
Granola + Caramelised Pineapple + Blueberries	

SIDES

GRILLED SMOKED BACON	8
FREE RANGE PORK SAUSAGE	8
	0

COLD PRESSED JUICES

By Core Cold Press Juices ORANGE JUICE 8

CLOUDY APPLE 8

BEETROOT + APPLE + CARROT + LEMON + GINGER 9

PEAR + LEMON + SILVERBEET + CUCUMBER 9

COFFEE

All our 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

SOMETHING STRONGER

QT BLOODY MARY	22
MIMOSA	16
DAL ZOTTO PROSECCO	12
PERRIER-JOUËT CHAMPAGNE	24

SMASHED AVOCADO	0
ASPARAGUS	8
MUSHROOMS	8
ROASTED TOMATO	8
TOASTED SOURDOUGH	4
FREE RANGE EGG	4



Head of Culinary Creative – Nic Wood

Chef De Cuisine – Jake Lynch

While best efforts will be made to accommodate all dietary requests, unfortunately guarantees of allergen free foods cannot be made due to cross contact risks within the kitchen. If you have any allergies, please inform one of our team about your requirements before ordering. A 15% surcharge applies on all public holidays.