



BREAKFAST MENU

THE CLASSICS

Eggs on Toast GFO	12
Poached, scrambled or fried served with house made tomato relish on sourdough	
Eggs Benedict GF	19
Toasted croissant, soft poached eggs & hollandaise with smoked bacon or mushrooms	
With smoked salmon	
Beachside Breakfast GFO	23
Smoked bacon, pork & fennel sausage, hash browns, beans, roast tomato, mushrooms, poached eggs on sourdough	
Breakfast Burger	17
Eggs, crispy bacon, rocket, tomato relish on a toasted milk bun served with a hash brown	
Scrambled Eggs, Chorizo & Chilli GFO	18
With avocado, shallots & sourdough toast	
Beef Savoury Mince GFO	19
Poached eggs, roast tomato, cheese, creme fraiche, shallots, fresh chilli & sourdough	
Trio of Mushroom V	19
Assorted mushrooms, fresh thyme, goats cheese, truffled pecorino, basil pesto served with sourdough toast	
Extra Sides	
Free range egg	3
Roast tomato, baked beans, hash brown, mushrooms	3.5
Avocado	4.5
Pork & fennel sausage	4.5
Smoked bacon	5.5
Byron Bay halloumi	6.5
Smoked salmon	6.5
Croissant Croque Madame	18
Shaved leg ham, swisse cheese, dijon bechamel, fried egg & mozzarella cheese	
Blueberry & Ricotta Hotcake V	20
Topped with berries, house made granola, maple syrup, & vanilla mascarpone (15min bake time)	
Vanilla Cinnamon French Toast GFO / V	18
Seasonal fruits, vanilla mascarpone, raspberry coulis, maple & flaked almonds	
Just Toast with Butter & Preserves	
Sourdough	6.5
Olive & rosemary sourdough or Gluten free sourdough	7.5
Fruit bread or Croissant	8.5
Preserves: Strawberry Jam / Marmalade / Vegemite / Peanut Butter / Nutella	

GF - GLUTEN FREE / GFO - GLUTEN FREE OPTION AVAILABLE / V - VEGETARIAN / VG - VEGAN / DF - DAIRY FREE

Please advise our friendly wait staff of any allergies or dietary requirements. No Split Bills / 15% Surcharge applies on Public Holidays

HEALTHY START

Avocado on Sourdough V / GFO	18
Poached eggs, sweet potato mash, roast cashew dukkah, olive oil & lemon	
Byron Bay Halloumi & Avocado V / GFO	19
Crispy cauliflower, beetroot pesto with olive & rosemary sourdough	
Acai Bowl GF / V / DF	17.5
House-made granola, seasonal fruits, chia & toasted coconut	
Granola Bowl GF / V	18
Vanilla bean yoghurt panacotta, berries, seasonal fruit, chia yoghurt & honey	
SMOOTHIES	
Banana/Mango/Strawberry/Mixed Berry	10
Made with frozen yoghurt & milk	
Acai Smoothie	10
Acai berry, banana & coconut water	
Super Green	10
Banana, pineapple, spinach, super greens powder, mint & coconut water	

FRESH JUICES

Beachside	9
Orange, apple, carrot & ginger	
Sunrise	9
Pineapple, watermelon, apple & orange	
Cleanser	9
Apple, celery, lemon & mint	
Refresh	9
Watermelon, strawberry & fresh mint	
Orange / Apple Juice	9

MILKSHAKES

Chocolate / Strawberry / Vanilla / Caramel / Banana	7.5
Thick shake	8.5

HOT DRINKS

Proudly serving Vittoria Coffee	
Espresso	4
Short Black	
Short Macchiato	
Flat White	
Cappuccino	
Long Black	
Latte	
Long Macchiato	
Mocha Latte	4.5
Mochaccino	
Chai Latte	
Hot Chocolate	
Iced Coffee	6.5
Iced Chocolate	
Iced Mocha	
with cream & ice cream	
Iced Latte	5.5
Iced Long Black	
Iced Chai	
Affogato	6.9
Double shot of coffee & scoop of vanilla ice cream	
Other Milk Varieties & Flavoured Syrups	0.7
Soy / Lactose free / Almond / Coconut / Oat milk	
Hazelnut / Caramel / Vanilla	
Proudly serving La Maison Du Thé	
Tea	4.5
English Breakfast / Earl Grey / Peppermint / Chamomile Tea	
Lemon & Ginger Tea	
NON-ALCOHOLIC	
Orange / Pineapple / Apple / Tomato Juice	5
Bundaberg Ginger Beer (Bottle)	4.5
Mount Franklin Water 600ml (Bottle)	4.5
Coke / Coke Zero / Diet Coke (Can)	4.5
Santa Vittoria Still Water 750ml	7.5
Santa Vittoria Sparkling Water 750ml	7.5



Welcome to Beachside Pavilion

Simply scan the QR Code to enter your details. Please show the confirmation to our friendly staff who will then make you feel at home.

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