

BUFFET BREAKFAST

Delight in our signature buffet, barista coffee, artisanal teas and wellness-focused items. Your experience also includes one à la carte dish

À LA CARTE

Capella Signature Omelette, Ham, Spinach, Tomato, Onion, Cheddar Cheese (vo, gf)

Add Butter-Poached Spanner Crab +\$15

Free-Range Eggs Your Style (v, gf)

Choice of One: Poached | Fried | Boiled

Eggs Benedict, English Muffin, Truffle Hollandaise (gfo)

Choice of One: Free Range Ham | Smoked Salmon (m) | Sautéed Kale

Smoked Salmon Brioche, Creamy Scrambled Eggs, Chervil (gfo,m)

Add Yarra Valley Salmon Roe (a) +\$15

Australian Smashed Avocado Sourdough, Buffalo Ricotta, Heirloom Tomato, Basil (v, gf)

Add a Poached Egg: Soft | Medium | Hard

Frittata, Rosemary Roasted Pumpkin, Goat's Cheese, Toasted Pepitas (v, gf)

Free-Range Ham & Cheese Croissant Bun

French Toast, Cinnamon Sugar Dust, Berry Compote (v)

Toasted Banana Bread, Fresh Strawberries, Cashew Butter* (v, gf)

*Chocolate sauce available on request

Capella Oscietra Caviar 10g, Blinis, Accompaniments (i)

69

WELLNESS SIGNATURES

Quinoa Breakfast Bowl, Roast Pumpkin, Cherry Tomato, Sesame Dressing, Pine Nuts, Seeds (vg, gf)

Grilled Halloumi, Tomato & Capsicum Sugo, Sautéed Kale (v, gf)

Sautéed White Beans & Baby Spinach on Sourdough (vg, gfo)

Soy Milk Porridge, Banana, Candied Macadamia (vg,nfo)

House-Baked Vegan Granola, Coconut Yoghurt, Passionfruit Coulis (v)

MORNING REFRESHMENTS

Up Beet - Energise

Carrot, Beetroot, Apple, Celery, Lemon, Ginger

Green With Envy - Focus

Apple, Celery, Spinach, Kale, Cucumber, Lemon, Parsley

Eagle Eye - Immunity Booster

Carrot, Apple, Orange, Pineapple, Lemon, Turmeric

Coconut Water

Barista Coffee by St Ali

Milk Alternatives

Almond | Lactose-Free | Oat | Soy

Tea by The Tea Centre

Served Hot or Over Ice

Australian Breakfast | Earl Grey | Australian Sencha |

Jasmine Monkey King | Chamomile | Mountain Mint |

Capella Sydney Signature Herbal Iced Tea

SOMETHING STRONGER

NV Louis Roederer

Collection 245 Brut

41

Mimosa

Sparkling Wine, Orange Juice

21

Rossini

Sparkling Wine, Strawberry Puree

20

Bloody Mary

Belvedere Vodka, Tomato Juice, Lemon, Worcestershire, Tabasco

26

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(gf) – gluten free (gfo) – gluten free option (v) – vegetarian (vo) – vegetarian option (vg) – vegan (nfo) – nut free option (a) – Australian (i) – imported (m) – mixed-origin
Whilst we will endeavour to accommodate all requests, due to the nature of our kitchens, we cannot ensure all dishes will be free from allergen traces.
Our menus evolve seasonally, and may vary to ensure the freshest ingredients and highest quality dining experience.

BUFFET BREAKFAST

Delight in our signature buffet, barista coffee, artisanal teas and wellness-focused items. Your experience also includes one à la carte dish

65

À LA CARTE

Capella Signature Omelette, Ham, Spinach, Tomato, Onion, Cheddar Cheese (vo, gf) <i>Served with Toasted Sourdough Add Butter-Poached Spanner Crab +\$15</i>	28
Free-Range Eggs Your Style (v, gf)** <i>Two Eggs served with Sourdough & your choice of two side dishes Choice of One: Poached Fried Boiled</i>	29
Eggs Benedict, English Muffin, Truffle Hollandaise (gfo)** <i>Served with your choice of side dish Choice of One: Free Range Ham Smoked Salmon (m) Sautéed Kale</i>	29
Smoked Salmon Brioche, Creamy Scrambled Eggs, Chervil (gfo,m)** <i>Served with your choice of side dish Add Yarra Valley Salmon Roe (a) +\$15</i>	29
**Sides Roasted Tomato, Sautéed Kale, Sliced Avocado, Sautéed Mushroom, Hash Brown, Pork or Chicken Sausage, Bacon +8 each	
Australian Smashed Avocado Sourdough, Buffalo Ricotta, Heirloom Tomato, Basil (v, gf) <i>Add a Poached Egg: Soft Medium Hard</i>	29
Frittata, Rosemary Roasted Pumpkin, Goat's Cheese, Toasted Pepitas (v, gf)	28
Free-Range Ham & Cheese Croissant Bun	18
French Toast, Cinnamon Sugar Dust, Berry Compote (v)	22
Toasted Banana Bread, Fresh Strawberries, Cashew Butter* (v, gf) <i>*Chocolate sauce available on request</i>	22
Capella Oscietra Caviar 10g, Blinis, Accompaniments (i)	69

WELLNESS SIGNATURES

Quinoa Breakfast Bowl, Roast Pumpkin, Cherry Tomato, Sesame Dressing, Pine Nuts, Seeds (vg, gf)	22
Grilled Halloumi, Tomato & Capsicum Sugo, Sautéed Kale (v, gf)	24
Sautéed White Beans & Baby Spinach on Sourdough (vg, gfo)	16
Soy Milk Porridge, Banana, Candied Macadamia (vg,nfo)	14
House-Baked Vegan Granola, Coconut Yoghurt, Passionfruit Coulis (v)	18

MORNING REFRESHMENTS

Up Beet - Energise <i>Carrot, Beetroot, Apple, Celery, Lemon, Ginger</i>	13
Green With Envy - Focus <i>Apple, Celery, Spinach, Kale, Cucumber, Lemon, Parsley</i>	13
Eagle Eye - Immunity Booster <i>Carrot, Apple, Orange, Pineapple, Lemon, Turmeric</i>	13
Coconut Water	10
Barista Coffee by St Ali	9
Milk Alternatives <i>Almond Lactose-Free Oat Soy</i>	1
Tea by The Tea Centre <i>Served Hot or Over Ice</i> <i>Australian Breakfast Earl Grey Australian Sencha </i> <i>Jasmine Monkey King Chamomile Mountain Mint </i> <i>Capella Sydney Signature Herbal Iced Tea</i>	10

SOMETHING STRONGER

NV Louis Roederer <i>Collection 245 Brut</i>	41
Mimosa <i>Sparkling Wine, Orange Juice</i>	22
Rossini <i>Sparkling Wine, Strawberry Puree</i>	24
Bloody Mary <i>Belvedere Vodka, Tomato Juice, Lemon, Worcestershire, Tabasco</i>	28

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单点菜单

嘉佩乐经典煎蛋卷，火腿菠菜，番茄，洋葱，奶酪（可做素食，无麸质）

Capella Signature Omelette, Ham, Spinach, Tomato, Onion, Cheddar Cheese (vo, gf)

Add Butter-Poached Spanner Crab +\$15 可额外加配黄油慢煮扇蟹（需加价\$15澳元）

新鲜散养鸡蛋（素食，无麸质）

Free-Range Eggs Your Style (v, gf)

Choice of One: Poached | Fried | Boiled 烹饪方式可选：水煮嫩蛋 | 煎 | 煮鸡蛋

班尼迪克蛋，英式松饼，松露荷兰酱(可提供无麸质版本)

Eggs Benedict, English Muffin, Truffle Hollandaise (gfo)

Choice of One: Free Range Ham | Smoked Salmon (m) | Sautéed Kale 以及菜品任选其一：熏火腿 | 烟熏三文鱼 | 炒羽衣甘蓝

烟熏三文鱼布里欧修，奶油炒蛋(可提供无麸质版本)

Smoked Salmon Brioche, Creamy Scrambled Eggs, Chervil (gfo, m)

Add yarra valley salmon roe +\$15 可额外加配三文鱼籽15克（需加价\$15澳元）

澳式牛油果酸面包，水牛奶酪，番茄，罗勒（素食，无麸质）

Australian Smashed Avocado Sourdough, Buffalo Ricotta, Heirloom Tomato, Basil (v, gf)

Add a Poached Egg: Soft | Medium | Hard 可加水煮鸡蛋: 可选软|中|硬

烘蛋，迷迭香烤南瓜、山羊奶酪、洋葱，烤南瓜籽(素食，无麸质)

Frittata, Rosemary Roasted Pumpkin, Goat's Cheese, Toasted Pepitas (v, gf)

火腿芝士可颂牛角包

Free-Range Ham & Cheese Croissant Bun

法式香煎吐司，撒糖桂粉，莓果果酱

French Toast, Cinnamon Sugar Dust, Berry Compote (v)

香蕉面包，新鲜草莓，腰果酱（素食，无麸质）

Toasted Banana Bread, Fresh Strawberries, Cashew Butter (v, gf)

*Chocolate sauce available on request 可按需求提供巧克力酱

嘉佩乐奥西特拉鱼子酱10克配小薄饼及佐料（需加价\$69澳元）

Capella Oscietra Caviar 10g, Blinis, Accompaniments (i)

健康养生菜单

藜麦早餐碗，烤南瓜，樱桃番茄，烤芝麻酱，松子，种子（素食，无麸质）

Quinoa Breakfast Bowl, Roast Pumpkin, Cherry Tomato, Roasted Sesame Dressing, Pine Nuts, Seeds (vg, gf)

烤哈罗米芝士，烤番茄，芝麻菜（素食，无麸质）

Grilled Halloumi, Tomato & Capsicum Sugo, Rocket Leaves (v, gf)

炒白芸豆和嫩菠菜配酸面包（素食，可提供无麸质选择）

Sautéed White Beans & Baby Spinach on Sourdough (vg, gfo)

豆奶粥香蕉，裹糖夏威夷果（素食）

Soy Milk Porridge, Banana, Candied Macadamia (vg)

早餐饮品

红菜头果汁- 补充能量

Up Beet - Energise

胡萝卜，红菜头，苹果，芹菜，柠檬，姜

绿意盎然-专注力

Green With Envy - Focus

苹果，芹菜，菠菜，羽衣甘蓝，黄瓜，柠檬，欧芹

鹰眼果汁- 增强免疫

Eagle Eye - Immunity Booster

胡萝卜，苹果，橙子，菠萝，柠檬，姜黄

椰子水

Coconut Water

各种St Ali品牌的咖啡师精制咖啡

Barista Coffee by St Ali

牛奶替代可选

Milk Alternatives

Almond 杏仁 | Lactose-Free 无乳糖 | Oat 燕麦 | Soy 豆奶

茶品

Tea by The Tea Centre

Australian Breakfast 澳大利亚早餐茶 | Earl Grey 伯爵茶

Australian Sencha 澳大利亚煎茶 | Jasmine Monkey King 茉莉猴王茶 |

Chamomile 洋甘菊茶 | Mountain Mint 薄荷茶 |

Capella Sydney Signature Herbal Iced Tea 嘉佩乐特色冰草茶

酒水选择

路易王妃

NV Louis Roederer

Collection 245 Brut 第245号干香槟珍藏(单杯)

香槟橙汁

Mimosa

罗西尼

Rossini

血腥玛丽

Bloody Mary

贝尔维德纯伏特加，番茄汁，柠檬，伍斯特酱，秘制香料混合，塔巴斯科

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菜单如有调整，恕不另行通知。所有信用卡交易将收取2%的手续费。

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单点菜单

嘉佩乐经典煎蛋卷，火腿菠菜，番茄，洋葱，奶酪（可做素食，无麸质） Capella Signature Omelette, Ham, Spinach, Tomato, Onion, Cheddar Cheese (vo, gf) Served with Toasted Sourdough Add Butter-Poached Spanner Crab +\$15 可额外加配黄油慢煮扇蟹（需加价\$15澳元）	26
新鲜散养鸡鸡蛋（素食，无麸质） Free-Range Eggs Your Style (v, gf) Two Eggs served with Sourdough & your choice of two side dishes Choice of One: Poached Fried Boiled 烹饪方式可选：水煮嫩蛋 煎 煮鸡蛋	28
班尼迪克蛋，英式松饼，松露荷兰酱(可提供无麸质版本) Eggs Benedict, English Muffin, Truffle Hollandaise (gfo) Served with your choice of side dish Choice of One: Free Range Ham Smoked Salmon (m) Sautéed Kale 以及菜品任选其一：熏火腿 烟熏三文鱼 炒羽衣甘蓝	28
烟熏三文鱼布里欧修，奶油炒蛋(可提供无麸质版本) Smoked Salmon Brioche, Creamy Scrambled Eggs, Chervil (gfo,m) Served with your choice of side dish Add yarra valley salmon roe +\$15 可额外加配加拉谷三文鱼籽15克（需加价\$15澳元）	28
**Sides Roasted Tomato, Sauteed Kale, Sliced Avocado, Sauteed Mushroom, Hash Brown, Pork or Chicken Sausage, Bacon +8 each	
澳式牛油果酸面包，水牛奶酪，番茄，罗勒（素食，无麸质） Australian Smashed Avocado Sourdough, Buffalo Ricotta, Heirloom Tomato, Basil (v, gf) Add a Poached Egg: Soft Medium Hard 可加水煮鸡蛋: 可选软 中 硬	28
烘蛋，迷迭香烤南瓜、山羊奶酪、洋葱，烤南瓜籽(素食，无麸质) Frittata, Rosemary Roasted Pumpkin, Goat's Cheese, Toasted Pepitas (v, gf)	28
火腿芝士可颂牛角包 Free-Range Ham & Cheese Croissant Bun	18
法式香煎吐司，撒糖桂粉，莓果果酱 French Toast, Cinnamon Sugar Dust, Berry Compote (v)	20
香蕉面包，新鲜草莓，腰果酱（素食，无麸质） Toasted Banana Bread, Fresh Strawberries, Cashew Butter (v, gf) *Chocolate sauce available on request 可按需求提供巧克力酱	21
嘉佩乐奥斯特拉鱼子酱10克配小薄饼及佐料（需加价\$69澳元） Capella Oscietra Caviar 10g, Blinis, Accompaniments (i)	69

健康养生菜单

藜麦早餐碗，烤南瓜，樱桃番茄，烤芝麻酱，松子，种子（素食，无麸质） Quinoa Breakfast Bowl, Roast Pumpkin, Cherry Tomato, Roasted Sesame Dressing, Pine Nuts, Seeds (vg, gf)	22
烤哈罗米芝士，烤番茄，芝麻菜（素食，无麸质） Grilled Halloumi, Tomato & Capsicum Sugo, Rocket Leaves (v, gf)	24
炒白芸豆和嫩菠菜配酸面包（素食，可提供无麸质选择） Sauteed White Beans & Baby Spinach on Sourdough (vg, gfo)	16
豆奶粥香蕉，裹糖夏威夷果（素食） Soy Milk Porridge, Banana, Candied Macadamia (vg)	14

早餐饮品

红菜头果汁- 补充能量 Up Beet - Energise 胡萝卜，红菜头，苹果，芹菜，柠檬，姜	13
绿意盎然-专注力 Green With Envy - Focus 苹果，芹菜，菠菜，羽衣甘蓝，黄瓜，柠檬，欧芹	13
鹰眼果汁- 增强免疫 Eagle Eye - Immunity Booster 胡萝卜，苹果，橙子，菠萝，柠檬，姜黄	13
椰子水 Coconut Water	9
各种St Ali品牌的咖啡师精制咖啡 Barista Coffee by St Ali	9
牛奶替代可选 Milk Alternatives Almond 杏仁 Lactose-Free 无乳糖 Oat 燕麦 Soy 豆奶	0.5
茶品 Tea by The Tea Centre Australian Breakfast 澳大利亚早餐茶 Earl Grey 伯爵茶 Australian Sencha 澳大利亚煎茶 Jasmine Monkey King 茉莉猴王茶 Chamomile 洋甘菊茶 Mountain Mint 薄荷茶 Capella Sydney Signature Herbal Iced Tea 嘉佩乐特色冰草茶	10

酒水选择

路易王妃 NV Louis Roederer Collection 245 Brut 第245号干香槟珍藏(单杯)	41
香槟橙汁 Mimosa	21
罗西尼 Rossini	20
血腥玛丽 Bloody Mary 贝尔维德纯伏特加，番茄汁，柠檬，伍斯特酱，秘制香料混合，塔巴斯科	26

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