

Breakfast

Menu

Available 7:00am - 10:30am

sourdough toast, selection of butter, preserves, Vegemite, peanut butter	V/VG/GFO	from \$10
house made banana bread, vanilla ricotta, spiced nuts	V	\$16
crunchy baked granola, coconut yoghurt, fresh seasonal fruit, berry coulis	VG	\$17
free range eggs your way, toasted sourdough	V/GFO	\$18
avocado on house made focaccia, confit tomato, lemon	VG0/GFO	\$22
chilli scrambled free range eggs, house made focaccia, soft herb salad	V/GFO	\$20
italian style baked eggs, Napoli sauce, parmesan & fresh shaved prosciutto	GFO	\$22
smoked salmon, crispy potato, broccoli, crisp kale, poached free range eggs, hollandaise	GF	\$24
bacon, crispy kale, poached eggs on grilled house made focaccia, hollandaise sauce	GFO	\$20

Add-On

smoked salmon bacon	\$9
avocado halloumi grilled	\$9
1 egg your way confit tomato	\$5

Coffee & Juice

freshly squeezed apple orange juice	SML \$6	LRG \$8
iced latte long black		\$6
latte flat white cappuccino long black	SML \$5.3	LRG \$5.8
espresso		\$4.3
piccolo		\$4.8
macchiato		\$4.5
extra shot		\$1
specialty milks syrups		\$0.9

VG/VG0: vegan/vegan option by request
GF/GFO: gluten-free/gluten-free by request

V: vegetarian
DF: dairy free