

BRUNCH MENU

Available 7 days | All day

THICK CUT FRUIT TOAST

ONE SLICE | 4 TWO SLICES | 8

H.C.T CROISSANT | 7.5

EGGS ON TOAST | 11

Poached or fried Lucindale free range eggs on toasted sourdough bread. *Scrambled \$2 extra charge* [gfo]

BACON AND EGGS | 14

Poached or fried Lucindale free range eggs, grilled bacon rashers on toasted sourdough [gfo]

MAKE IT A BENEDICT | 16

EGG AND BACON FOCACCIA | 14

Two fried eggs, grilled bacon, grilled cheese, housemade bbq sauce in a toasted focaccia

COCONUT PANNA COTTA | 16

Coconut panna cotta, housemade cinnamon & dried fruit muesli, poached pear, toasted coconut, maple syrup & blackberry compote [vegan]

BRUNCH TIME BURRITO | 19

Fried egg, mozzarella cheese, smashed avocado, paprika aioli, bacon rasher, potato rosti, corn capsicum spring onion salsa, baby spinach [vegetarian option]

TOMATO BASIL BRUSCHETTA | 17

Whipped feta, fresh tomato and onion, basil pesto, poached eggs, pomegranate molasses, balsamic reduction & grilled bacon curls

SALMON DANCE FRITTERS | 22

Trio of corn zucchini and carrot fritters, basil pesto, creamy feta, poached eggs, sautéed kale, sautéed mushroom, tomato chutney and smoked salmon [gf]

PORK N' APPLE FRENCH TOAST | 21

Slow roasted in milk pork belly, maple syrup, bacon rasher, sautéed apple slices, fried egg, cinnamon sugar on sourdough French toast

AVOCADO SMASH | 19

Sautéed cherry tomatoes, sautéed radish, creamy feta, roasted beetroot hummus, poached eggs, smashed avocado, spiced hazelnut & sesame dukkah [gfo]

CHICKEN N' WAFFLES | 18

Southern spiced buttermilk chicken, maple bacon crumb, spring onion, fried egg, fried shallots, a stack of housemade waffles & maple

BIG KITCHEN BREAKFAST | 20

Poached or fried Lucindale free range eggs, sautéed spinach, toasted sourdough, grilled tomato, sautéed Swiss mushrooms, potato rosti, housemade bbq sauce, cheese kransky & grilled bacon

BLUEBERRY PANCAKES | 18

3 stack blueberry vanilla pancakes, maple syrup, natural yoghurt, warm blueberries & blackberries, peanut butter granola & natural peanut butter [vegan option]

CRÈME BRULEE FRENCH TOAST | 18

Rum caramel sauce, macadamia ice cream, caramelised grilled banana, caramel popcorn, salted walnut crumble, raspberry coulis on a thick slice of French toast

SIDES

Free range poached or fried egg | 3 each
Scrambled | 2 extra
Slice of toasted sourdough | 2
Sliced avocado | 5
Smoked salmon | 5
Southern fried chicken | 6.5
Smokey bacon rasher | 2.5
Cheese kransky | 6
Housemade baked beans | 4.5
Grilled tomato | 3
Sautéed Swiss mushroom | 3
Crunchy potato rosti | 3
Haloumi | 4
Sautéed spinach | 3
Hollandaise | 2.5
BBQ , aioli, tomato chutney | 1
^^MAKE YOUR OWN^^

Wholemeal | White | Gluten Free Available