



BREAKFAST MENU

***Avocado Toast** on Pain Levain Bread, lightly smeared with White Miso, topped with Arugula, Avocado, Szechuan Pepper, Ponzu Roasted Black Sesame Seeds, Roasted Cherry Tomatoes, topped with a Fried Egg **\$15.0**

***Mushroom & Beet Toast** with Slow Cooked Cremini & Portabella Mushrooms with Roasted Beets served on Pain Levain smeared with Homemade Ricotta, topped with Spinach & Goats Cheese **\$15.5** (+ Chorizo or Egg \$3)

***Corn, Zucchini & Cilantro Fritters** topped with Avocado, Refried Beans, Pan Roasted Tomatoes, a Fried Egg, Bacon & Cilantro **\$17.0**

***Eggs Benedict** with Soft Scrambled Truffled Eggs, Smoked Ham, Spinach & Tangy Hollandaise Sauce on an English Muffin **\$17.0**

Ricotta Hotcakes with Honeycomb Butter, Caramelized Bananas & Fresh Strawberries **\$17.0**

***Breakfast Sandwich with Egg, Spinach & Cheese** **\$9.5**

choose: English Muffin, Biscuit, Croissant, White, Multigrain or Gluten-Free (+.75c)

choose: Ham, Bacon, Sausage or Avocado

Breakfast Burrito with Scrambled Eggs, Cheese, Spinach, Tomato, Potatoes & Jalapeno **\$16.0**

choose: Ham, Bacon, Sausage or Avocado

Biscuit & Homemade Sausage Gravy **\$13.0**

Aussie Overnight Oats with Apples, Golden Raisins, Prunes, Walnuts, Cinnamon & Fresh Berries **\$11.0**

***Housemade Granola** with Yoghurt & Fresh Berries **\$9.5**

Cinnamon & Raisin Toasted Challah with Homemade Ricotta & Strawberry Jam **\$7.5**

***Vegemite Toast (an Aussie staple)** **\$4.0**

choose: English Muffin, Pain Levain, White or Multigrain

ADD-ONS:

Avocado \$4, Egg (1) \$2, Bacon \$4, Breakfast Potatoes \$3, Chorizo \$4, Gravy \$6, Fruit Cup \$4, Mushrooms \$4, Sausage Patty \$3, Toast (English Muffin, Pain Levain, White or Multigrain) \$2.5, Gluten-Free Toast \$2.75

AUSTRALIAN PIES & SAUSAGE ROLLS

Add a Side Salad to any Pie or Roll (+\$2)

Beef & Red Wine Pie **\$11**

Beef & Cheesy Potato Pie **\$12**

Chicken, Mushroom, Leek & Bacon Pie **\$11**

Greek Lamb Pie **\$12**

Smokey Vegetable Pie **\$10**

Pork & Fennel Sausage Roll **\$9**

Lamb & Harissa Sausage Roll **\$10**

Spinach, Feta & Pine Nut Roll **\$9**

*Items marked with a * are Gluten-Free or can be made Gluten-Free (+.75c)*

All Egg dishes can be substituted with Egg Whites

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS,
ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS



SALADS, SOUP & QUICHE

***Jerk Chicken Salad** with Avocado, Grapefruit, Fried Paneer Cheese, Pine Nuts, Mixed Greens, Cilantro & a Spicy Jerk Dressing **\$16**

***Braised Lentil Salad** with Twice Cooked Pork Belly, Braised Lentils, Spinach, Figs, Goat Cheese, Mint & a Balsamic Vinaigrette **\$16**

***Quinoa & Watermelon Salad** with Mint, Avocado, Fried Halloumi Cheese, Arugula, Macadamia Nuts, Chili Salt & a Balsamic Vinaigrette **\$15.5**

Moroccan Salad with Israeli Cous Cous, Roasted Sweet Potato, Marinated Chickpeas, Arugula, Grapefruit, Almonds, Fried Halloumi Cheese & Pomegranate Vinaigrette **\$16**

***Salmon Salad** with Potatoes, Mustard, Capers, Asparagus, Mixed Greens, Almonds, Seeded Mustard Vinaigrette, topped with Hollandaise Sauce **\$18**

***Tuna Salad Niçoise** with Italian Tuna in Olive Oil, Green Beans, Avocado, Corn, Cucumber, Cherry Tomatoes, Spinach & Mayo **\$16**

***Grilled Chicken Salad** Marinated Chicken Thigh, Cucumber, Cherry Tomato, Peaches, Feta Cheese, Mixed Greens topped with Green Onion, Almonds & Green Goddess Avocado Dressing **\$16.0**

Soup of the Day (served with toasted baguette) please ask about our daily selection **Cup \$6.5 | Bowl \$12.0**

Quiche of the Day please ask about our daily selection **\$9.0** (add a side salad +\$2)

***SANDWICHES with a Side Salad** (all bread baked in-house)

B. A. T. Bacon, Avocado, Tomato on lightly toasted Pain Levain Bread with Spinach, Gruyere Cheese & Russian Dressing **\$15.5** (add a Fried Egg +\$2)

Chicken Banh Mi with Pickled Vegetables, Cucumber, Cilantro & Mayo on a Baguette (Jalapenos optional) **\$14.5**

Corned Beef with Jarlsberg Cheese, Pickled Watermelon Rind & Russian Dressing on Marbled Rye Bread **\$15.5**

Cuban Confit Pork with Cider Braised Cabbage, Spinach Honey Mustard & Mayo on Pain Levain **\$15.5**

Grilled Vegetables & Arugula with Zucchini, Sweet Potato, Eggplant, Onion Jam, Herb Aioli on a Baguette **\$14.5**

Smoked Ham with Gruyere & Dijonnaise OR Brie, Apples & Honey Mustard on a Baguette **\$14.5**

Chicken Wrap Herb, Parmesan and Coconut breaded Chicken, Mixed Greens, Cucumber, Cherry Tomato, & Green Goddess Avocado Dressing in a Spinach & Herb Tortilla **\$15.5**

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