



## BREAKFAST MENU

(served all day)

**\*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 **\$14.0**

**\*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 **\$14.0** (add Chorizo, Egg)

**\*Corn, Zucchini & Cilantro Fritters** topped with Avocado, Refried Beans, Pan Roasted Tomatoes, a Fried Egg, Bacon & Cilantro **\$16.0**

**\*Eggs Benedict** with Soft Scrambled Truffled Eggs, Smoked Ham, Spinach & Tangy Hollandaise Sauce on an English Muffin **\$16.0**

**Ricotta Hotcakes** with Honeycomb Butter, Caramelized Bananas & Fresh Strawberries **\$16.0**

**\*Breakfast Sandwich with Egg, Spinach & Cheese** **\$9.0**

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 **\$14.5**

choose: Ham, Bacon, Sausage or Avocado

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

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

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

**Cinnamon & Raisin Toasted Challah** with Homemade Ricotta & Strawberry Jam **\$6.0**

**\*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 \$3.25

## AUSTRALIAN PIES & SAUSAGE ROLLS

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

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

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

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

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

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

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

**Greek Lamb Pie** **\$12**

**Smokey Vegetable Pie** **\$10**

*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 **\$15**
- \*Braised Lentil Salad** with Twice Cooked Pork Belly, Braised Lentils, Spinach, Figs, Goat Cheese, Mint & a Balsamic Vinaigrette **\$15**
- \*Quinoa & Watermelon Salad** with Mint, Avocado, Fried Halloumi Cheese, Arugula, Macadamia Nuts, Chili Salt & a Pomegranate Vinaigrette **\$14**
- Moroccan Salad** with Israeli Cous Cous, Roasted Sweet Potato, Marinated Chickpeas, Arugula, Grapefruit, Almonds, Fried Halloumi Cheese & Pomegranate Vinaigrette **\$14**
- \*Salmon Salad** with Potatoes, Mustard, Capers, Green Beans, Mixed Greens, Almonds, Seeded Mustard Vinaigrette, topped with Hollandaise Sauce **\$17**
- \*Tuna Salad Niçoise** with Italian Tuna in Olive Oil, Green Beans, Avocado, Corn, Cucumber, Cherry Tomatoes, Spinach & Mayo **\$13.5**
- \*Grilled Chicken Salad** Marinated Chicken Thigh, Cucumber, Cherry Tomato, Peaches, Feta Cheese, Mixed Greens topped with Green Onion, Almonds & Green Goddess Avocado Dressing **\$14.0**
- Soup of the Day (served with toasted baguette)** please ask about our daily selection **Cup \$5.0 | Bowl \$8.0**
- Quiche of the Day** please ask about our daily selection **\$8.0** (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 **\$14.5** (add a Fried Egg +\$2)
- Chicken Banh Mi** with Pickled Vegetables, Cucumber, Cilantro & Mayo on a Baguette (Jalapenos optional) **\$13.5**
- Corned Beef** with Jarlsberg Cheese, Pickled Watermelon Rind & Russian Dressing on Marbled Rye Bread **\$14.5**
- Cuban Confit Pork** with Cider Braised Cabbage, Spinach Honey Mustard & Mayo on Pain Levain **\$14.5**
- Grilled Vegetables & Arugula** with Zucchini, Sweet Potato, Eggplant, Onion Jam, Herb Aioli on a Baguette **\$13.5**
- Smoked Ham** with Gruyere & Dijonnaise OR Brie, Apples & Honey Mustard on a Baguette **\$13.5**
- Chicken Wrap** Herb, Parmesan and Coconut breaded Chicken, Mixed Greens, Cucumber, Cherry Tomato, & Green Goddess Avocado Dressing in a Spinach & Herb Tortilla **\$14.0**

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