**From the Kitchen**

**Googs on Toast $14**\* \*\*

Eggs your way on Toasted Sourdough

\*Scrambled +$2 Chilli Jam +$2

**House Made Granola $14\***

Served with Yoghurt, Milk & Fruit

\*Vegan +$2

**Acai Bowl $15\***

Served with Fresh Fruit & House Made Granola

\*additions +$2 ea

Nutella – Peanut Butter – Coconut Chips – Seed & Nut Mix

**Smashed Avo $18\*\***

Smashed Avo, Feta, Dukkah & Balsamic Glaze

**Breakfast Burrito $20\*\***

Bacon, Chorizo, Scrambled Egg, Baby Spinach, Sauteed Mushroom & Tomato Relish

**Benny Bagel $22\*\***

Wilted Spinach, Bacon, Poached Eggs & Hollandaise Sauce on a Toasted Bagel

**Royale Bagel $22\*\***

Wilted Spinach, Smoked Salmon, Poached Eggs & Hollandaise Sauce on a Toasted Bagel

**Big Breaky $26\*\***

Bacon, Chorizo, Eggs, Sauteed Mushrooms, Tomato, Chats, Toasted Sourdough

ADD

Eggs $4ea Bacon $4ea Mushroom $6 Avocado $6 Smoked Salmon $8 \*\*GF $2

**8am – 2pm**

**GF Roast Veg Frittata $18**

Served with Salad

**GF Zucchini Slice $18**

Served with Salad

**Vegetarian Lasagne $20**

Served with Salad

**Ploughman’s Plate $18\*\***

Jammy Egg, Triple Smoked Ham,

Pickle Onion, Pickled Gherkin, Cheese,

Crudites, Relish, Mustard & Sourdough

**Jaffles $12**

Tinned S’getti

Cheesy Bolognese

Mi Goreng with Fried Egg & Cheese

Philly Cheese Steak

Vegan Garlicky Mushroom

**See our Specials Board**

 **For more!**