

Breakfast

available from 0700 - 1115

light /

two pieces of toast / 6 / v, vvo, gfo

quinoa soya loaf, sourdough, wholemeal or white toast, served with spiced strawberry preserves or vegemite

muffin / 6 / v

muffins made daily, please see our staff for today's flavours, warmed & served with butter

croissant / 6 / 10 / vo

toasted plain & served with butter or toasted with ham & cheese

banana bread / 9 / v

house made, toasted & served with espresso mascarpone, macadamia & panela crumb

fruit loaf / 11 / v

artisan fig, apricot, date & walnut fruit loaf, toasted & served with butter

fruit salad / 16 / v, gf

mango & lemon myrtle panna cotta, fresh spring fruit, bush honey labneh, granola crisp

smashed avocado / 14 / v, vvo, gfo

avocado, dukkah spiced labneh, olive crumb, pomegranate

served on one slice of toasted quinoa & soya loaf with roasted cherry tomatoes

regular /

bacon & eggs on toast / 16 / gfo

grilled bacon & two eggs, poached, fried or scrambled, served on toasted sourdough with roasted cherry tomatoes

sweet potato hash stack / 19 / v, gf

house made sweet potato hash, wilted spinach, avocado, roasted cherry tomatoes & two poached eggs topped with spiced tomato relish

mushrooms on toast / 21 / v, gfo

mixed mushroom medley, tahini, pumpkin purée, roasted cherry tomatoes, two poached eggs & fried chickpeas, served on toasted quinoa soya loaf

spring bowl / 20 / v, gf

fresh spinach, crispy smashed potato, spiced tomato relish, one fried egg, dukkah spiced labneh, avocado, grilled halloumi, fried chickpeas, roasted cherry tomatoes

classic eggs benedict / 21 / vo, gfo

choice of bacon or mushrooms served with two poached eggs & wilted spinach on a toasted milk bun & topped with house made hollandaise

special eggs benedict / 23 / gfo

choice of 18 hour slow braised lamb or house 'beetroot cured' salmon

toad in a hole / 19 / vo

one fried egg inside toasted rustic loaf, fried chorizo in chilli tomato salsa, wilted spinach, smashed avocado, roasted cherry tomatoes

bread & butter pudding / 19 / v

spiced strawberry preserves, fresh spring fruit, chantilly cream, blueberry parfait

extras /

wilted spinach / roasted cherry tomatoes / extra toast / 3

house made hollandaise / sweet potato hash brown / 4

grilled bacon / avocado / mushrooms / fried chorizo / 5

grilled halloumi / two eggs your way / 'beetroot cured' salmon / 6

we politely ask that there are no variations or substitutions with our dishes for allergies or dietary requirements, please notify our waiters / we cater to all dietary requirements on request

v = vegetarian / vv = vegan / gf = gluten free / o = option is available on request