

Breakfast

available from 0700 - 1115

light /

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

choice of white sourdough, mixed grain sourdough, multigrain or white, toasted
served with house strawberry preserves or vegemite

muffin / 6 / v

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

croissant / 6 / 12 / vo

toasted plain & served with butter or toasted with leg ham off the bone & edam cheese

banana bread / 10 / v

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

fruit loaf / 12 / v

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

smashed avocado / 15 / v, vvo, gfo

avocado, dukkah spiced labneh, pomegranate, roasted cherry tomatoes, served on one slice of toasted grain sourdough

fruit salad granola / 17 / v, gf

honey roasted beetroot panna cotta, beet sugar, in season fruit, bush honey labneh, house granola

regular /

bacon & eggs on toast / 16 / vo, gfo

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

sweet potato hash stack / 21 / v, gf

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

pork belly baked beans / 22 / vo, gfo

braised pork belly, house baked beans & one poached egg,
on toasted rustic loaf, with roasted cherry tomatoes and broccolini

green bowl / 22 / v, gf

sautéed broccolini, green beans & edamame, wilted spinach, avocado,
one poached egg, grilled halloumi, dukkah spiced labneh, fried chickpeas

eggs benedict / 16 / vo, gfo

two poached eggs & wilted spinach on a toasted milk bun, roasted cherry tomatoes, topped with hollandaise
with bacon / +5

with beetroot gravlax cured salmon / +7

with slow braised pulled lamb / +7

toad in a hole / 21 / vo, gfo

one fried egg inside toasted rustic loaf, fried chorizo with
chilli, ginger & garlic sautéed edamame salsa, smashed avocado, roasted cherry tomatoes

pancakes / 20 / v

buttermilk pancake stack, strawberry sorbet, macadamia crumb & beet sugar,
fresh strawberries, chantilly cream, maple syrup

extras /

wilted spinach / roasted cherry tomatoes / extra toast / 3

house made hollandaise / sweet potato hash brown / 4

grilled bacon / baked beans / half an avocado / two eggs your way / 5

grilled halloumi / fried chorizo / roasted mushrooms / '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