

Breakfast

available from 0700 - 1115

light /

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

choice of sourdough, wholemeal 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

artisan award winning brasserie bread croissant, toasted plain & served with house strawberry preserves or
toasted with thick sliced leg ham off the bone & melted edam cheese

banana bread / 12 / 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 sourdough

fruit salad granola / 18 / v, gf

honey roasted beetroot panna cotta, in season fruit, bush honey labneh, house fruit & nut granola

regular /

bacon & eggs on toast / 17 / vo, gfo

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

sweet potato hash stack / 22 / v, gf

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

pork belly baked beans / 22 / vo, gfo

braised grass fed pork belly, house baked beans, one poached egg, pickled eschallot
on toasted sourdough, with roasted cherry tomatoes

green bowl / 22 / v, gf

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

eggs benedict / 15 / vo, gfo

two poached eggs & wilted spinach on a toasted milk bun, roasted cherry tomatoes,
topped with fresh house made hollandaise

with bacon / +6

with house 'beetroot cured' gravlax atlantic salmon / +10

with 18 hour sous vide braised lamb shoulder / +10

toad in a hole / 22 / vo, gfo

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

french toast / 22 / v

brioche loaf french toast, strawberry sorbet, macadamia crumb
fresh strawberries, chantilly cream, lemon balm, maple syrup

extras /

roasted cherry tomatoes / baked beans / extra toast / 3

wilted spinach / house made hollandaise / sweet potato hash brown / potato rosti / 4

grilled bacon / half an avocado / two eggs your way / 6

grilled halloumi / fried chorizo / 7

'beetroot cured' gravlax atlantic salmon / 18 hour sous vide braised lamb shoulder / 10

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