

BREAKFAST

available from 0700 - 1100

our menu is inspired by our water location and our love of australian produce
which the chefs use daily to create everything in house

LIGHT

- toast, blood orange marmalade 6
- warmed muffin, butter 5
- fruit loaf, buffalo ricotta, rainforest honey 12
- banana bread, espresso mascarpone 12
- croissant, leg ham, oaxaca 15
- crumpets, butter, rainforest honey 10
- avocado bruschetta, camel milk feta, dukkah 19
- granola, blood orange cheesecake, fruit, marmalade 18

REGULAR

- bacon & eggs, sourdough, tomatoes 17
- baby sweet potato, avocado, camel feta, poached eggs, relish 20
- suckling pig, duxelle, poached eggs, black barley, rustic loaf 25
- smoked speck baked eggs, spinach salsa, camel feta, dukkah, damper 19
- roast vegetables, oaxaca, relish, fried egg, spinach, black barley, avocado 21
- smoked brisket, lofty's bbq sauce, rosti, poached eggs, asparagus 24
- eggs benedict, rustic loaf, spinach, hollandaise 16
- add bacon +6 | add cured blood orange salmon +10
- buttermilk pancakes, lemon curd ice cream, preserved lemon, maple 19

SIDES

- tomatoes, extra toast 3
- spinach, hollandaise, rosti 4
- bacon, avocado, eggs, duxelle, halloumi 6
- cured blood orange salmon, suckling pig, smoked brisket 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