

# 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

- warmed muffin 5
- toast, orange & rhubarb marmalade 6 gfo
- fruit loaf, butter, black sea salt 10
- banana bread, espresso mascarpone 13
- leg ham & cheese croissant 15
- porridge, autumn fruit, rhubarb marmalade, choc shortbread 16
- mushroom medley frittatine, pickled onion, peppers 18 gf
- avocado bruschetta, rustic loaf, camel milk feta, dukkah 20 gfo

## REGULAR

- bacon & eggs, sourdough, tomatoes 17 gfo
- baby sweet potato, fennel, camel milk feta, poached egg, chickpea 22 gf
- suckling pig, crackling, pickled onion, peppers, poached egg, damper 24 gfo
- pulled duck, fried duck egg, roasted peppers, brussel sprouts, saltbush 25 gf
- cauliflower, ras el hanout, pomegranate, poached eggs, chickpea, watercress 21 gf
- smoked brisket, lofty's bbq sauce, rosti, poached eggs, broccolini 26 gf
- eggs benedict, rustic loaf, spinach, hollandaise 16 gfo
- add bacon +6 | add beetroot cured salmon +10
- french toast, honey & walnut ice cream, chestnut, fig, butterscotch 21

## SIDES

- tomatoes, extra toast 3
- spinach, hollandaise, rosti 4
- bacon, avocado, eggs 6
- mushrooms, halloumi 7
- beetroot cured 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