

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, spiced strawberry jam 6 gfo
- fruit loaf, butter 7
- banana bread, espresso mascarpone 13
- leg ham & cheese croissant 15
- cinnamon apple porridge, winter fruit, preserved lemon curd 14
- mushroom medley frittatine, pickled onion, peppers 19 gf
- avocado bruschetta, rustic loaf, camel milk feta, dukkah 21 gfo

REGULAR

- bacon & eggs, sourdough, cherry tomatoes 17 gfo
- sweet potato hash, spinach, poached eggs, avocado, relish 25 gf
- suckling pig, peppers, chat potato, fried egg, pickled onion, saltbush 24 gf
- hot smoked trout scrambled eggs, sourdough, capers, dill 24 gfo
- roast vegetable shakshuka, fried egg, chickpea, watercress, damper 17 gfo
- smoked brisket, lofty's bbq sauce, rosti, poached eggs, green beans 26 gf
- eggs benedict, rustic loaf, spinach, hollandaise 16 gfo
- add bacon +6 | add beetroot cured salmon +10
- french toast, honey & macadamia parfait, cinnamon apples, butterscotch 21

SIDES

- cherry tomatoes, extra toast 3
- spinach, hollandaise, potato rosti 4
- bacon, avocado, eggs, sweet potato hash 6
- mushrooms, halloumi 7
- beetroot cured salmon, suckling pig, smoked brisket, hot smoked trout 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