

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

two slices of toast, butter, fig jam 7 gfo

date & apricot fruit loaf, butter 7

banana bread, cultured butter 13

leg ham & cheese croissant 15

avocado bruschetta, rustic loaf, camel milk feta, dukkah 21 gfo

blood orange sorbet, fresh fruit, labneh 19 gf

REGULAR

bacon & eggs, sourdough, cherry tomatoes 17 gfo

sweet potato hash, spinach, poached eggs, avocado, relish 25 gf

hot smoked trout scrambled eggs, sourdough, capers, dill 24 gfo

roast pumpkin, za'atar, scrambled eggs, watercress 18 gf

suckling pig frittatine, pickled onion, peppers 21 gf

vegetable shakshuka, fried egg, chickpea, watercress, sourdough 18 gf

aleppo chicken, labneh, coriander, poached eggs, pickled onion, flat bread 23 gf

eggs benedict, rustic loaf, spinach, hollandaise 17 gfo

add bacon +6 | add beetroot cured salmon +10

french toast, caramelised pear iced cream, nashi pear two ways 21

SIDES

cherry tomatoes, extra toast 3

spinach, hollandaise 4

bacon, avocado, eggs, sweet potato hash, halloumi 6

beetroot cured salmon, suckling pig, 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