

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 7

two slices of toast, butter, five spice strawberry jam 8 gfo

date & apricot fruit loaf, butter 10

banana bread, espresso mascarpone 16

brasserie bread almond croissant 11

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

mushroom medley, sourdough, labneh, harif sauce 19 gfo

REGULAR

bacon & eggs, sourdough, cherry tomatoes 18 gfo

sweet potato hash, spinach, poached eggs, avocado, relish 28 gf

lamb shoulder, fried egg, labneh, coriander salsa, flatbread 24

roast pumpkin, za'atar, scrambled eggs, watercress 17 gf

pork belly, crackle, baked beans, poached eggs, rustic loaf 24 gfo

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

aleppo chicken, poached eggs, corn chickpea salsa, coriander 24 gf

hot smoked trout scrambled eggs, sourdough, capers, dill 25 gfo

eggs benedict, rustic loaf, spinach, hollandaise 20 gfo

add bacon +8 | add beetroot gravlax salmon +10

french toast, ginger & lime ice cream, macadamia crumb, butterscotch 23

SIDES

cherry tomatoes, hollandaise, extra toast 3

spinach, avocado, eggs, baked beans, mushrooms 6

bacon, halloumi, sweet potato hash 8

beetroot gravlax salmon, pork belly, 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