

our breakfast menu is available from 0700 to 1100.  
inspired by our location and our love of mediterranean flavours,  
our chefs use local produce daily to create everything in house.

## BAKERY

quarterdeck daily muffins 7  
banana bread, cinnamon clarified butter 10  
two slices of toast, butter, mixed berry jam 10 gfo  
french pastries by brasserie bread  
pain au chocolate 12  
almond croissant 12  
plain croissant 10  
pistachio + raspberry delice 13

## SAVOURY

bacon + eggs, fried or poached, sourdough 20 ~ scrambled +2 gfo  
avocado bruschetta, camel feta, tomato, pickled onion, dukkah, rustic 19 gfo  
turkish eggs, garlic yoghurt, fermented chilli, dill, rustic loaf 18 gfo  
sweet potato hash, poached eggs, avocado, spinach, tomato relish 22 gf  
fermented chilli scrambled eggs, aleppo, rustic loaf 18 gf  
confit pork belly, puffed skin, spiced beans, poached eggs, rustic 23 gfo  
eggs benedict, rustic loaf, spinach, hollandaise 20 gfo  
~ add bacon +6 ~ add gin + tonic salmon +10 ~ add hot smoked trout +10  
bacon, eggs, mushrooms, chorizo, chat potato, beans, rustic loaf 29 gfo  
chorizo omelette, dill, spinach, tomatoes, pickles, parmesan 22 gf

## SWEET

french toast, labneh ice cream, fermented mixed berries, tuille 22  
chicken + croffles, fermented chilli hot honey, cinnamon butter 24  
mixed berry + avocado smoothie bowl, seasonal fruit, coconut, granola 23 gfo

## SIDES

hollandaise ~ extra toast 3  
spinach ~ avo ~ mushrooms ~ beans 5  
bacon ~ haloumi ~ two eggs 6  
sweet potato hash 7  
pork belly 8  
hot smoked trout ~ chorizo 9  
gin + tonic salmon 9

## BOTTOMLESS MIMOSAS

spice up your breakfast  
add bottomless mimosas for 1 hour  
10am to 11am ~ 7 days ~ 20pp

we politely ask that there are no variations or substitutions with our dishes.  
we cater to all dietary requirements on request, please notify our waiters of allergies.  
a 15% surcharge applies on public holidays.