

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 13
almond croissant 13
plain croissant 11
pistachio + raspberry delice 13

SAVOURY

bacon + eggs, fried or poached, sourdough 22 ~ scrambled +2 gfo
avocado bruschetta, camel feta, tomato, pickled onion, dukkah, rustic 22 gfo
turkish eggs, garlic yoghurt, fermented chilli, dill, rustic loaf 20 gfo
sweet potato hash, poached eggs, avocado, spinach, tomato relish 24 gf
fermented chilli scrambled eggs, aleppo, rustic loaf 20 gf
confit pork belly, puffed skin, spiced beans, poached eggs, rustic 25 gfo
eggs benedict, rustic loaf, spinach, hollandaise 21 gfo
~ add bacon +8 ~ add gin + tonic salmon +10 ~ add hot smoked trout +10
bacon, eggs, mushrooms, chorizo, chat potato, beans, rustic loaf 34 gfo

SWEET

french toast, labneh ice cream, fermented mixed berries, tuille 25
chicken + croffles, fermented chilli hot honey, cinnamon butter 25
mixed berry + avocado smoothie bowl, seasonal fruit, coconut, granola 24 gfo

SIDES

hollandaise ~ extra toast 5
spinach ~ avo ~ mushrooms ~ beans 6
bacon ~ halloumi ~ two eggs 8
sweet potato hash 8
pork belly 9
hot smoked trout ~ chorizo 10
gin + tonic salmon 10

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 1.3% - 2.5% surcharge applies on all card transactions. a 15% surcharge applies on public holidays.