



Breakfast all day

Fruit Toast , Mixed Berry Compote, Lemon Vanilla Mascarpone <i>v</i>	10
Ham and Cheese Croissant , Honey Mustard Glaze	10
Cacao and Black Tahini Granola , Spiced Organic Honey, Berries, Coconut Vanilla Yoghurt <i>vg gf df</i>	12
Eggs Your Way , Sourdough Toast, House Made Tomato Relish and Greens <i>gfor dfor</i>	15
Avocado Sourdough Toast , Green Peas, Persian Fetta, Rocket Pistou, Beetroot, Labneh, Sorrel, Sumac Oil, <i>gfor, dfor, vgor</i>	18
Eggs Benedict , Potato Waffle, Greens, Poached Eggs, Chipotle Hollandaise, Cornbread Crumb, Balsamic [Choice of Halloumi, Pulled Pork, Bacon, House Cured Salmon] <i>gfor</i>	23
Pulled Pork and Eggs , Grilled Flat Bread, Herbed Yoghurt, Roasted Chilli Oil, Persian Fetta, Fried Eggplant, Burnt Lime, Ras El Hanout & Poached Eggs <i>gfor</i>	22
Wild Mushroom Bruschetta , Sourdough, Caramelised Shallot Mousse, Bocconcini, Rosemary and Walnut Pesto, Crisp Porcini, Poached Eggs, Parmesan <i>gfor</i>	21
House Cured Salmon , Sourdough, Lemon Dill Crème Fraiche, Grilled Asparagus, Portobello Mushroom Duxelle, Shallot Vanilla, Vinaigrette, Pink Peppercorns <i>gfor</i>	25
Brioche French Toast , Lemon Vanilla Mascarpone, Sea salt Caramel, Roasted Hazelnuts, Oat Cake Crumble, Meringue, White Chocolate Crumb	18
Chef's Special [check chalk board for today's special]	POA

Sides

Sourdough / Gluten Free toast	2	Egg / Hash Brown / Tomato Relish / Chipotle Hollandaise	3
Roasted Portobello Mushrooms / Grilled Bacon / Halloumi	5	Scrambled Eggs / Chorizo / Avocado / House Cured Salmon	6

Kids menu

Toast with Vegemite, Peanut Butter or Jam	6	Ham and Cheese Croissant	7
Scrambled egg on toast w sauce	8	French toast, Maple syrup, Ice cream	8

Open for Breakfast & Lunch Tuesday – Sunday from 6:30am