

BREAKFAST

EGGS YOUR WAY.....12 gfo

Toasted ciabatta / house relish

MAPLE GRANOLA.....18 gf

coconut & passionfruit pannacotta /seasonal fruits / honey yoghurt

SMASHED AVOCADO 16 - add 2 poached eggs 20 gfo

House pumpkin bread / charred corn salsa / grilled lime / feta

BRIOCHE FRENCH TOAST 18.50

Passionfruit curd / vanilla bean ricotta / lychee jelly / pistachio honeycomb
maple / berries

HERB ROASTED PORTOBELLO MUSHROOMS 20

wilted spinach / poached eggs / shiraz reduction / gruyere sesame crumb /
ciabatta

PAN SEARED SEASONAL GREENS 22

citrus cured salmon / poached eggs / preserved lemon labne / pomegranate arils /
toasted almonds / ciabatta

PEA & HALOUMI FRITTERS 19

Prosciutto / feta / pickled zucchini / poached eggs / basil oil

SEARED CHORIZO 21

Chive hash brown / fried egg / beetroot relish / basil pesto / confit cherry
tomatoes

BREAKFAST BURGER 17

Bacon / fried egg / chive hash brown / rocket / aioli / espresso bacon jam

EGGS BENEDICT 19 gfo

Ciabatta / wilted spinach / poached eggs / hollandaise

Choice of ham / bacon or salmon (+\$2)

OMELETTE OF THE DAY 17

TOAST WITH HOMEMADE SPREADS 7

ciabatta or fruit loaf

SIDES

gluten free toast 2

avocado / confit cherry tomatoes / mushrooms / bacon / cured salmon /

chive hash brown 5