

# BREAKFAST

**House Made Nutty Granola (GF, VG) 16**

Mango, coconut and ginger sago, tropical fruit salsa

**Buttermilk Pancakes 18**

Grilled banana, toasted coconut, coconut ice cream, bacon, maple syrup

**Eggs Benedict (GFO) 20**

Choice of ham, bacon or smoked salmon, with poached eggs, wilted spinach & hollandaise sauce

**Bacon and Egg Sandwich (GFO) 15**

Fried or scrambled eggs, beetroot relish, rocket, tomato sauce

**Shakshuka (GFO, VGO) 18**

Middle Eastern tomato & capsicum sauce, fried egg, feta, coriander, toast  
+ add chorizo 5

**Smashed Avocado (GFO, VGO) 22**

Toasted rye bread, black bean, corn & chilli salsa, feta, chipotle & garlic oil  
+ two poached eggs 5

**Eggs Your Way (GFO) 14**

Two poached, scrambled or fried eggs served with toasted sourdough

+ Add **4 each**

Roasted tomatoes/ mushrooms/ spinach/ ham/ hash browns/ baked beans

+ Add **5 each**

Avocado/ smoked salmon/ bacon

**Please advise waitstaff of all allergies or special dietary requirements before ordering.**

(GF) Gluten Free (GFO) Gluten Free Option (VG) Vegan (VGO) Vegan Option (V) Vegetarian  
(DF) Dairy Free (DFO) Dairy Free Option

# DRINKS

## HOT DRINKS

	REG
Espresso	3.50
Long black	4
Piccolo	4
Macchiato	4
Latte	4
Cappuccino	4
Mocha	4
Chai Latte	4
Hot Chocolate	4
<b>Pot of Tea</b>	4
English breakfast / Earl Grey / Honeydew Apricot Green Tea	
Chamomile / Herbal Peppermint / Lemongrass & Ginger	

**Upgrade to Mug size - add 50c**

## COLD DRINKS

Iced coffee or Chocolate	7
Iced Latte	7
Affogato (Espresso & ice cream)	7
<b>Milkshakes</b>	7
Chocolate / caramel / strawberry / vanilla (add malt 0.5)	

## SMOOTHIES

Banana & Mango	8
Mango & Passionfruit	8
Raspberry & Coconut	8

## JUICES

Fresh Juice of the Day	9
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