BREAKFAST MENU

Toast & Jam • \$7.50

Buttered toast with a selection of jams and conserves

Toasted Almond and Sultana Granola • \$12.50

Served w pot set yoghurt and berry compote

Waffles & Berries • \$19.50

Waffles with mixed berries, maple syrup and mascarpone cream

Hash Brown • \$20.50

House made hash brown with creamed corn, maple smoked bacon, poached eggs, heirloom tomato and lemon oil

Avocado & Goats Curd • \$20.50

Avocado on toast with goat's curd, heirloom tomato and fresh basil

Eggs "How You Like It" • \$12.50

Free range eggs on toast - poached, scrambled or fried

EXTRAS

Maple Smoked Bacon • \$4.50

Slow Baked Mushrooms • \$4.50

Pork & Fennel Sausage • \$4.50

Half Avocado • \$4.50

House Made Potato Hash Brown • \$3.50

Heirloom Tomato • \$3.50

Extra Egg • \$2.50

Extra Toast • \$2.50





SMOOTHIES

Tropical Bliss • \$9.50

Mango, Pineapple, Kiwi, Kale

Super Sunrise • \$9.50

Strawberry, Banana, Mango, Peach

Passion Paradise • \$9.50

Mango, Banana, Pineapple & Passionfruit Pulp

Berry Fusion • \$9.50

Banana, Blueberry, Raspberry and Acai

Kid's Milo • \$5.00

Hot or Cold Option Available

Choice of Milk

Almond

Soy

Lactose free

Skim

Full cream

Add On • \$1.50 each

Protein powder

Chia seeds

Granola

BREAKFAST COCKTAILS

Unavailable Sundays until 10am

Mimosa • \$12.00

Prosecco & orange juice

Espresso Martini • \$15.00

Coffee, vodka & Kahlua shaken over ice

Marmalade Muddle • \$15.00

Bombay gin, Cointreau, lemon juice & marmalade

Bloody Mary • \$15.00

Vodka, Spanish sherry, tabasco, tomato, lemon juice & Worcestershire



