

Breakfast Menu

Sourdough Toast with Condiment (gfo, v) 12

Choose any Two Condiments from Butter, Jam, Peanut Butter, Vegemite

Eggs Your Way (gfo, nf) 18

Scrambled, fried or poached eggs on buttered sourdough, served with your choice of one add on. Extra add on \$5 each.

Toasted Banana Bread (nf) 12

Served warm with whipped mascarpone and maple syrup.

Açaí Bowl (df, veg) 23

Acreamy açaí blend topped with lime & maple coyo, peanut butter, granola, fresh berries and cacao nibs.

Turkish Eggs (nf) 25

Poached eggs with lemon yoghurt, Aleppo butter and sujuk, served on housemade flatbread with fresh herbs and pickled shallot.

Eggs Benedict (gf, nf) 28

Poached eggs on potato nests with bacon, shallot marmalade, hollandaise, wilted spinach and chives.

Smashed Avocado (gfo, nf, vego) 26

Sourdough toast topped with smashed avocado, semi-dried roma and cherry tomatoes, housemade olive jam, stracciatella, and green oil.

Chilli Prawn Scramble (gfo, nf) (M) 29

Scrambled eggs with marinated prawns, soft goat's cheese, and minted peas on sourdough toast, finished with crispy chilli oil, sliced chilli, and spring onion.

Corn & Zucchini Fritters (veg, df, gf) 26

Crispy corn and zucchini fritters with smashed pumpkin, avocado & tomato salad, finished with pistachio dukkah.

Strawberry Cheesecake Hotcake (nf) 25

Fluffy hotcake with whipped mascarpone, white chocolate sauce, and Biscoff crumble.

ADD TO YOUR PLATE \$5

AVOCADO SMASH, STRACCIATELLA, BACON, ROAST BUTTON MUSHROOMS, HASH BROWN, WILTED SPINACH

Coffee

Espresso, Double Espresso, Long Black, Short Macchiato, Long Macchiato, Latte, Flat White, Cappuccino, Piccolo	S/L
Mocha	5/6
Magic	5.5/6.5
Chai Latte	5.5/6.5
Hot Chocolate	5.5/6.5

Extras

+Almond Milk, Soy Milk, Oat Milk	0.50
+Extra Shot, Decaf	0.75

Tea

English Breakfast	6
Earl Grey	
Chamomile	
Peppermint	
GreenTea	

Juices

Apple	6
Orange	
Pineapple	

15% Public Holiday Surcharge, 1.2% Card Transaction Fee

Please let one of our team members know if you have any special dietary requirements, food allergies or food intolerances. Whilst all care is taken in the preparation of all food, traces may still be found due to accidental cross contamination

GF-Gluten Free/GFO-Gluten Free Option/DF-Dairy Free/NF-Nut Free/SF-Shellfish Free/V-Vegetarian/Veg-Vegan/Vego-Vegan Option

Fish Origin :- M-Mixed Origin/A-Australian/I-Imported