BREAKFAST MENU | 7AM -1130AM

Coconut banana smoothie bowl with cacao, house roasted granola, chia seeds & almond butter (VE)	20.9
Roast pumpkin, stracciatella, pistachio dukkah, hot honey, crispy chickpeas & toasted sourdough (VEO)	25.7
French toast with vanilla mascarpone, housemade lemon curd, citrus crumble & lemon anglaise (V)	27.2
Fried free-range eggs, sliced avocado, whipped feta, Mama Liu's chili crisp on toasted quinoa & soy sourdough (V)	25.0
Pork & fennel sausage, fried free-range eggs, roasted vine tomato, salsa verde & toasted sourdough	30.5
Sauteed wild mushrooms, toasted milk tin loaf, poached free range egg, aged parmesan (V)	25.9
House cured gravalax, toasted New York rye, whipped cream cheese, pickled shallots, capers, cucumber & herb salad	31.0
Classic eggs Benedict with poached free-range eggs, baby spinach & Hollandaise sauce on toasted sourdough with Grilled triple smoked bacon OR Roasted field mushroom (V)	26.3
Sweetcorn & zucchini fritters, cucumber & lemon yoghurt, poached free-range egg, avocado, leafy fennel salad & tomato chilli jam (V)	25.0
Free-range eggs on toast cooked to your liking with homemade breakfast relish (V. GFO)	16.9

SIDES

Sautéed baby spinach (V)	6.5
Pork & fennel sausage	8.9
Triple smoked bacon	7.5
Fresh avocado (V)	6.3

Please advise staff if you have a food allergy | Gluten free bread is available
GF - gluten free V - vegetarian VE - vegan VEO - vegan alternative available
seafood labelling: (a) Australian (i) imported (m) mixed