



BREAKFAST

7.30AM - 3PM

Granola & Acai ^(V) housemade granola yoghurt fresh fruits acai sorbet raspberry jus	\$15.50
Quinoa Rice ^{(GF) (V)} sticky wild rice coconut milk poached fruits labneh seeds maple syrup	\$16.90
Marshmallow Pancakes bacon banana ginger semi-freddo vanilla mascarpone berries seeds maple syrup chocolate snow	\$19.90
The Avo ^{(GF*) (V)} smashed avocado broad beans beetroot angel hair tahini hummus sourdough goat cheese dukkah free range poached egg vine tomato beetroot yoghurt	\$22.90
Eggs Benedict ^(GF*) English muffin spinach free range poached eggs hollandaise choice of: Bacon \$18.90 Portobello Mushrooms \$18.90 Salmon \$20.50	
Beans & Bacon ^(GF*) baked beans bacon spicy chorizo sausage smoky tomato relish bell-pepper pesto crispy potato rosti free range poached egg hollandaise	\$22.90
Creamy Mushrooms ^(GF*) mushrooms hash potato spicy chorizo sausage fresh herbs creamy sauce ciabatta	\$22.90
Mother Earth ^{(GF*) (V)} smashed avocado mushrooms roasted carrots potato cake halloumi hummus dukkah capsicum jam sourdough free range poached eggs	\$23.90
Full Moon ^(GF*) kransky sausages bacon free range eggs (as you like them) potato cake mushrooms vine tomato ciabatta	\$23.90

SIDES

Kransky sausages ⁽⁴⁾ House cured salmon Grilled halloumi	\$7.90
Potato cake ⁽²⁾ Grilled bacon ⁽²⁾ Buttered spinach 5 spiced sautéed mushrooms Eggs any style ⁽²⁾	\$6.50

(GF) Gluten Free | (GF*) Can be made Gluten Free on request | (V) Vegetarian
(This may incur an extra charge)

* Please advise us if you have any specific dietary requirements