ALL DAY MENU (Served until 03:00 pm)

Organic sourdough or seeded toast Gluten free toast

Eggs your way on toast

Coconut chia pudding with dragon fruit, berries and lemon balm (v)

<u>Fresh chilli scrambled eggs</u> - pickle, crispy shallots, chorizo, feta, spring onion and salsa verde on toast with chilli jam

<u>The Breakfast</u> - eggs on pumpkin soy linseed toast, avocado, grilled halloumi, roasted tomato, pumpkin, salsa verde & dukkah

Add: thick cut maple glazed bacon

<u>Smashed avocado</u> - heirloom tomatoes, radish, red chilli, dukkah on pumpkin soy linseed toast (V)

Add: Marinated feta Add: Poached egg

Add: Bacon

<u>Breakfast board</u> - soft boiled egg and soldiers, salmon croquettes, thick cut bacon, chorizo, a feta avocado and kale salad, mini chia pudding

<u>Brulee French toast</u> - macadamia nut praline, fresh strawberries, vanilla anglaise and lemon balm

<u>Ricotta pancakes</u> - rhubarb & raspberry compote, vanilla mascarpone, seasonal fruit and toasted pistachio

<u>Eggs Benedict</u> - Rolled ham hock, beetroot feta puree, guindilla, sriracha hollandaise with toast

<u>Sautéed mixed mushrooms</u> - seeded toast with cauliflower, kale, goats cheese, crispy shallots and two poached eggs (VO) (GFO)

<u>Chargrilled eggplant</u> - grain salad, pomegranate seeds, preserved lemon, candied walnuts, pumpkin hummus, feta, dukkah & poached egg (VO)

<u>Shakshuka</u> - chorizo, capsicum, zucchini, hazelnuts, dukkah, black olives, feta, poached eggs and pita bread (VO) (GFO)

<u>Pork belly</u> – Twice cooked pork belly with pumpkin puree, roasted cauliflower, red eye gravy and a poached egg (GF)

<u>Chicken Burger</u> - buttermilk crumbed fried chicken, guacamole, fresh tomato, baby cos lettuce, relish pickled cabbage, cheese and potato chips

<u>Veggie burger</u> – grilled halloumi, tomato relish, chipotle aioli, onion, tomato, cos lettuce and potato chips

<u>Peri-peri chicken salad</u> - five grain, cherry tomatoes, broccolini, red onion, kale, roasted cauliflower and chipotle aioli

Soba noodle salad - sesame crumbed tofu, Asian herbs, broccolini, pickled carrots and toasted peanuts with ginger miso dressing (V)

Little ones:

Kids egg & bacon on toast Kids chocolate pikelets & strawberries

Extras:

Egg/ Toast/ Relish
Avocado/Roasted tomatoes/Hollandaise
Kale/ Mushrooms/Roasted pumpkin
Grilled halloumi/Meredith feta
Bacon / Chorizo / Smoked salmon
Potato quinoa kale rosti (Vegan & GF)
Bowl of potato chips



DRINKS

FRESH JUICE
Orange/ Pink grapefruit/ Mixed

COLD DRINKS

Capi – Blood orange/ Ginger beer/ Lemon/Yuzu

Coca Cola (Classic/No sugar)

Still Water

Sparkling water (250ml/500ml)

COFFEE

White/Black Hot chocolate Mocha

+Soy / +Oat / +Almond Milk Chai Tea / Chai Latte Iced coffee/Iced chocolate Iced Soy Chai

FILTER COFFEE
Batch Brew
Cold Brew

V6o

V60 Premium

TEA

Earl Grey/ English breakfast/ Lemongrass & Ginger/ Gunpowder Green/ Peppermint

BEANS

Five Senses Coffee beans (250 gms)

Maximum time limit of 90 minutes applies