

# BREAKFAST

## Menu

### SEMI-SOURDOUGH or CROISSANT

Served warm with butter & jam

\$7.90

### TOASTED BANANA BREAD

Served with butter

\$7.90

### FRUIT TOAST

Two slices of mixed fruit toast served with butter

\$9.90

### EGGS ON TOAST

2 poached/scrambled or fried free-range eggs, toasted sourdough

\$14.00

### CHILLI SCRAMBLED

Scrambled eggs, homemade chilli spices, cherry tomato, spinach, chilli mayo, paprika, toasted sourdough

\$19.90

### ROYAL BRUSCHETTA

2 poached eggs, avocado, cherry tomato, mushroom, spinach, grilled halloumi, beetroot hummus, balsamic glaze, sourdough

\$26.90

### AVO-MASH

Smashed avocado, 2 poached free-range eggs, crumbled feta, radish, beetroot hummus, greens, cherry tomato & sourdough

\$21.90

### BENEDICT

2 poached free-range eggs, grilled bacon, radish, greens, hollandaise sauce, sweet paprika & sourdough

\$21.90

### CHEESE OMELETTE

3 cheese omelette, sourdough toast

\$19.90

### SMOKED SALMON DELIGHT

2 poached eggs, smoked salmon, avocado, cherry tom, radish, hollandaise sauce, sweet paprika, toasted sourdough

\$26.90

### BIG BREAKFAST (vegetarian option available)

2 fried free-range eggs, toasted sourdough, bacon, mushrooms, grilled sausages, homemade hash brown & grilled tomato

\$26.90

### COCONUT TURMERIC TOFU (Vegan)

Turmeric, ginger, onion, tofu, mushrooms, tomato, greens & sourdough

\$19.90

### PORRIDGE POT

Rolled wholemeal oats cooked in milk, seasonal fruit, honey

\$19.90

### GRANOLA BOWL

Oven roasted nuts, seeds, coconut, dry fruit, fresh seasonal fruit, yoghurt, drizzled with honey

\$19.90

### BUTTERMILK PANCAKES

Maple syrup, seasonal fruit, ice-cream, cream

\$19.90

## SIDE ORDERS:

### MUSHROOMS/AVOCADO/

\$5.50

### SPINACH/BAKED BEANS

### BACON/HALLOUMI/2PORK SAUSAGES

\$5.90

### SMOKED SALMON

\$6.90

### HOMEMADE HASH BROWN/

\$3.00

### GRILLED TOMATO

### HOLLANDAISE SAUCE

\$3.00

### GLUTEN FREE BREAD

Add \$1.50

### Wholemeal Bread Available

Please note that while we will endeavour to accommodate special requests due to food allergies, we cannot guarantee, completely allergy free meals.

This is due to the potential of trace allergens in the working environment and supplied ingredients

# BREAKFAST Menu

## KIDS BREAKFAST (Kids under 12y.o)

<b>PANCAKES</b> Maple syrup, seasonal fruit, cream	\$12.90
<b>BACON &amp; EGG burger (tomato sauce)</b>	\$12.90

## HOT DRINKS

**Cappuccino/ Flat White/ Long Black**

S \$4.50/ M \$5.00/ Mug \$5.50

<b>Latte</b>	\$5.00
<b>Espresso</b>	\$4.50
<b>Short Macchiato</b>	\$4.50
<b>Long Macchiato</b>	\$5.00
<b>Mocha</b>	\$5.50
<b>Hot Chocolate</b>	\$5.00
<b>Affogato</b>	\$6.90
<b>Chai Latte</b>	\$5.00
<b>Beetroot Hot Chocolate</b>	\$5.50
<b>Turmeric Latte</b>	\$5.50
<b>Matcha Latte</b>	\$5.50
(Premium Japanese mathca)	
<b>Babyccino</b>	\$2.50
<b>Syrup for coffee:</b>	\$0.60
Caramel/vanilla/hazelnut/honey	

BYO alcohol only, Corkage charges apply \$1.50p.p.  
(NO SOFT DRINKS BYO)

We allow your own cake on your special occasion where \$1.50p.p. charges  
will apply

<b>Special milk:</b>	<b>S/M\$0.60</b>
Soy/Almond/Lactose free/ Oat/Coconut	<b>MUG\$0.90</b>
<b>English Breakfast Tea</b>	<b>\$4.90</b>
<b>100% organic Tea</b>	<b>\$4.90</b>
Green/ Earl Grey/ Lemon Ginger Peppermint/ Chamomile	

## COLD DRINKS

<b>Iced Latte</b>	<b>\$5.90</b>
<b>Iced Coffee</b>	<b>\$6.90</b>
<b>Iced Chocolate</b>	<b>\$6.90</b>
<b>Iced Mocha</b>	<b>\$7.50</b>
<b>Iced Matcha</b>	<b>\$5.90</b>
<b>Cold Pressed Juices</b>	
(Available, please check with staff)	
<b>Juices</b> (apple, orange, mango)	<b>\$4.90</b>
<b>Coconut Water</b>	<b>\$4.90</b>
<b>LLB</b>	<b>\$5.50</b>
<b>Ginger Beer</b>	<b>\$5.50</b>
<b>Coke/ Coke zero</b>	<b>\$4.90</b>
<b>Perrier water</b>	<b>\$5.50</b>
<b>Milkshakes:</b>	<b>\$7.50</b>
Strawberry, chocolate, spearmint, banana, caramel, vanilla	
<b>Spider</b>	<b>\$9.90</b>
<b>Mango Smoothie</b> (homemade)	<b>\$9.90</b>