

# 5 LOAVES 2 FISH



## CHILLI CRAB SCRAMBLED EGGS (D, GF-A, DF-A)



CREAMY SCRAMBLED EGGS ON TOASTED SOURDOUGH WITH BLUE SWIMMER CRAB, XO SAUCE, HOUSE-MADE CHILLI OIL, CRISPY SHALLOTS, FRESH CHILLI & A LEMON WEDGE

25

## WHITE TRUFFLE SCRAMBLED EGGS (D, GF-A, DF-A, V-A)



CREAMY SCRAMBLED EGGS ON TOASTED SOURDOUGH WITH WILD MUSHROOMS, PROSCIUTTO, PARMESAN & WHITE TRUFFLE OIL.

23

## EGGS BENEDICT (D, V, GF-A)

TWO POACHED EGGS ON A BED OF SAUTÉED SPINACH SERVED W/ TOASTED SOURDOUGH & TOPPED WITH RICH HOLLANDAISE SAUCE

17

ADD: SALMON \$7 / BACON \$6

## HOUSE-MADE GRANOLA (GF, VG, DF, N)

HONEY ROASTED OATS, NUTS & SEEDS W/ COCONUT YOGHURT, FRUIT COMPOTE, FRESH SEASONAL FRUIT & CANADIAN MAPLE SYRUP

17

## CORN FRITTERS (D, V, DF-A)

GOLDEN TURMERIC-SPICED FRITTERS SERVED WITH HOUSE-MADE TOMATO RELISH, GRILLED HALLOUMI, SMASHED AVOCADO & A POACHED EGG.

23

ADD: SALMON \$7 / BACON \$6

## BLACK GARLIC MUSHROOMS ON TOAST (DF, V, GF-A, VG-A)



GARLIC-BAKED MUSHROOMS LAYERED OVER WILTED SPINACH ON SOURDOUGH, TOPPED WITH POACHED EGGS & A RICH BLACK GARLIC PUREE

22

## OPEN MEDITERRANEAN OMELETTE (GF, V, DF-A)

EGG OMELETTE W/ MIXED WILD MUSHROOMS, CREAMY DANISH FETA, SCALLIONS, CHERRY TOMATOES, KALE & SPANISH ONIONS

21

ADD: BREAD \$4

## TOASTED ORGANIC ARTISAN BREAD

8

TWO SLICES OF BREAD W/ BUTTER & PRESERVE

SOURDOUGH / SOY LINSEED / FRUIT TOAST  
ADD: GLUTEN-FREE BREAD \$2

## EGGS YOUR WAY ON TOAST (V, GF-A, DF-A)

14

POACHED, SCRAMBLED OR FRIED

## BACON & EGG ROLL (GF-A, DF-A)

15

CRISPY BACON, FRIED EGG, JAPANESE MAYO, SRIRACHA, SMOKEY BBQ SAUCE & GRATED PARMESAN ON A SESAME MILK BUN

## BREAKFAST BURRITO (DF-A, V-A)

19

CRISPY BACON, FLUFFY SCRAMBLED EGGS, BLACK BEANS, SRIRACHA, HOUSE CHILLI & BABY SPINACH

## SMASHED AVOCADO (D, N, GF-A, VG-A,)

17

SMASHED AVOCADO ON SOURDOUGH, TOPPED WITH CHERRY TOMATOES, A SPRINKLE OF DUKKAH, CREAMY DANISH FETA, & OUR SIGNATURE HOUSE CHILLI OIL, FINISHED WITH A FRESH LEMON WEDGE

ADD: POACHED EGG \$3 / BACON \$6

## PRAWN TOAST (GF-A)



17

MINCED SESAME PRAWN AND CRAB ON BUTTERY BRIOCHE, SERVED WITH JAPANESE MAYO, A HINT OF CHILLI OIL & A FRESH PETITE SALAD.

## ADD SIDES

AN EXTRA EGG \$3

FRESH AVO / SPINACH \$3

ROASTED TOMATOES \$4

AN EXTRA SLICE OF SOURDOUGH \$4

PORTOBELLO MUSHROOMS / CHORIZO \$5

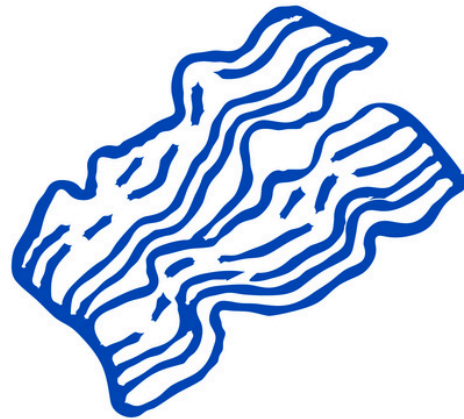
BACON / HALLOUMI \$6


SMOKED SALMON \$7

SCRAMBLED (3) EGGS \$8

CHICKEN \$9

CITRUS BARRAMUNDI  
FILLET \$12



<div> <div>LEMON BUTTER LOBSTER</div> <div>(D, GF-A)</div> <div>BUTTER POACHED LOBSTER ON BRIOCHE TOPPED WITH KALE, VINE-ROASTED TOMATOES, HERB BUTTER, &amp; FINISHED W/ PARMESAN CHEESE</div> </div>	29	<div> <div>ROASTED CHIMICHURRI CAULIFLOWER</div> <div>(VG, GF, DF)</div> <div>OVEN-ROASTED CAULIFLOWER ON A BED OF SPINACH DRIZZLED W/ HERB CHIMICHURRI, TOPPED WITH DUKKAH, SESAME SEEDS, CRISPY FRIED SHALLOTS, PICKLED HERB OIL &amp; HOUSE CHILLI OIL</div> </div>
<div> <div>BEEF RIB BURGER</div> <div>(GF-A)</div> <div>SLOW-COOKED BEEF SHORT RIB STACKED WITH A CRISPY GRILLED POTATO PATTY CRUNCHY CABBAGE SLAW &amp; TANGY PICKLED ESCHALOT</div> </div>	26	<div> <div>SOMETHING SMALL</div> <div>LEMON CHICKEN AVO SANDWICH</div> <div>(D, GF-A, DF-A,)</div> <div>LEMON-INFUSED CHICKEN BREAST LAYERED W/ CREAMY AVOCADO, TASTY CHEESE, JAPANESE MAYO &amp; FRESH SALAD</div> </div>
<div> <div>BARRAMUNDI CITRUS SALAD</div> <div>(GF, DF)</div> <div>GRILLED BARRAMUNDI SERVED WITH FRESH PETITE SALAD, JUICY ORANGE SLICES, ROASTED TRUSS TOMATOES &amp; SPANISH ONIONS, DRIZZLED WITH OUR HOUSE- PICKLED CITRUS DRESSING.</div> </div>	24	<div> <div>CROISSANT</div> <div>ADD ANY OF THE FOLLOWING: HAM / CHEESE / TOMATO / JAM / BUTTER / NUTELLA</div> <div>SUBJECT TO AVAILABILITY</div> </div>
<div> <div>CALIFORNIA POKE BOWL</div> <div>(DF, GF-A)</div> <div>HOUSE-MADE PONZU CURED SALMON W/ SUPER GRAINS, CHERRY TOMATOES, EDAMAME, WAKAME, CUCUMBER, AVOCADO &amp; A POACHED EGG</div> </div>	24	<div> <div>TOASTIE</div> <div>(GF-A)</div> <div>ADD ANY OF THE FOLLOWING: HAM / CHEESE / BACON / TOMATO</div> </div>
<div> <div>ROASTED SESAME PRAWN SALAD</div> <div>(DF)</div> <div>GRILLED SESAME PRAWNS SERVED ON A PETITE SALAD W/ SPANISH ONION, CUCUMBER, SLICED RADISH &amp; CREAMY AVOCADO.</div> </div>	26	<div> <div>SOMETHING SWEET</div> <div>WHITE CHOCOLATE TIRAMISU</div> <div>(D)</div> <div>LAYERS OF WHITE CHOCOLATE-INFUSED CREAM &amp; MASCARPONE COFFEE CREAM, COMPLEMENTED BY LADYFINGERS, TOPPED WITH SHAVED WHITE CHOCOLATE.</div> </div>
<div> <div>CHICKEN FAJITAS</div> <div>(DF, GF-A)</div> <div>MARINATED SPICED CHICKEN W/ CRISP CABBAGE SLAW, CORIANDER, CRISPY SHALLOTS, &amp; OUR HOUSE-MADE PERI PERI SAUCE ON WARM, SOFT FLOUR TORTILLAS</div> <div>ADD: AVOCADO \$3</div> </div>	19	<div> <div>BUTTERMILK RICOTTA HOTCAKES</div> <div>(D)</div> <div>SEASONAL FRUIT, BRÛLÉED BANANA, MIXED BERRY COMPOTE, SEEDS, MASCARPONE CREAM &amp; CANADIAN MAPLE SYRUP</div> <div>(BEST SHARED AFTER A MEAL) PLEASE ALLOW 15 MINUTES</div> </div>
<div> <div>CHICKEN SOUVLAKI</div> <div>(GF, D, DF-A)</div> <div>SPICE-RUBBED CHICKEN BREAST SERVED W/ MIXED GRAINS, KALE, CHERRY VINE-ROASTED TOMATOES, CREAMY LABNEH, ZESTY PICKLED SHALLOTS, RICH EGGPLANT SALSA &amp; CRISP RED RADISH</div> </div>	22	<div> <div>CHECK OUT OUR CAKE DISPLAY FEATURING A DELICIOUS SELECTION OF CAKES, MINI MUFFINS AND OTHER GOODIES.</div> <div>SUBJECT TO AVAILABILITY</div> </div>
<div> <div>GREEN NOURISH BOWL</div> <div>(V, DF, GF-A, VG-A)</div> <div>SAUTÉED GREENS ON SOURDOUGH TOPPED W/ DUKKAH, SMASHED AVOCADO, A POACHED EGG &amp; SALSA VERDE.</div> </div>	16	<div> <div>V = VEGETARIAN</div> <div>VG = VEGAN</div> <div>GF = GLUTEN FREE</div> <div>DF = DAIRY FREE</div> <div>D = CONTAINS DAIRY</div> <div>N = CONTAINS NUTS</div> <div>-A = AVAILABLE</div> <div> = SIGNATURES</div> </div>