

All Day Breakfast Menu

Pastries

Ask Staff for our daily selection

Sonoma Sourdough 7

Choice of Sourdough, Soy linseed, Turkish or Gluten Free
With Pepe Saya Butter an choice of homemade preserves

Raisin Toast 7

Toasted with Pepe Saya butter

Banana Bread 7

Toasted with Pepe Saya butter

+3 with Ricotta and Honey

Roasted Grape Ricotta and Thyme Toast 12 (V)

On toasted Sourdough drizzled with honey and EVOO
+\$6 prosciutto

Ham Cheese Tomato Croissant 10

Acai Bowl 16 (VG) (GF)

Acai, fresh strawberries, banana, homemade granola, and peanut butter

Oven Roasted Granola 16 (V)

Greek Style Yoghurt, homemade granola strawberries, passionfruit, honey

Eggs Your Way 13 (V)

Poached, scrambled or fried on Sonoma Sourdough/w Pepe Saya Butter and roasted tomato
+Add sides.

Double Bacon and Egg Roll 16

2 Eggs, 2 rashes of Bacon on Turkish with cheese and BBQ sauce
+Turn it into an El Greco wrap on pita bread

Smashed Avo 17 (V)

Two slices of sourdough with feta, pomegranate, balsamic glaze
+\$3 poached egg

Eggs Benedict 20

2 poached eggs with crispy bacon, avocado, roasted tomato with hollandaise sauce on sourdough

Sides 3 Extra Egg

4 Spinach, Kale, Hash brown, Mushroom, Roast Tomato

5 Bacon, Avocado, Chorizo

6 Smoked Salmon, Haloumi

Haloumi BLT 18

Crispy bacon, mixed leaves, tomato, and lemon zest aioli

Greek Brekkie Board 19 (V)

Spanakopita, boiled egg, fresh tomato, cucumber, kalamata olives and haloumi

Zucchini and Feta Fritters 19 (V)

Dill yoghurt, roasted tomato with a fried egg

Truffle Mushroom Stack 20 (V)

Smashed kale pesto on Turkish with a mushroom melody infused with truffle oil and shaved parmesan.

Chili Scrambled Eggs 20 (V)

With shallots, cherry tomatoes on sourdough topped with feta, avocado and asparagus

Well-Being 20 (V) (VG) (GF)

Quinoa, kale, pumpkin, avocado, pine nuts, pomegranate and pumpkin seeds tossed in lemon dressing
+\$3 Poached egg
+\$6 Haloumi

Ironwood Baked Eggs 22 (V)

Baked eggs with onion, capsicum, garlic, chilli, cumin, thyme, light salsa, feta and sourdough

Ironwood Grande 25

Any style of eggs, bacon, sauteed mushrooms, chorizo, roasted tomato, hash brown w/ sourdough

Omelette w/ Sonoma Sourdough 18

Lorraine: Ham, cheese, tomato, spinach
Salmon: Smoked Salmon with dill sour cream
Vegetarian: Mushroom, spinach, capsicum and feta

Brioche French Toast 16 (V)

Caramelized banana, fresh berries, candied pecans and maple
+\$5 Bacon

Pancakes Or Waffles 16 (V)

S/W maple and vanilla ice cream

Choice of topping: Apple Compote and Cinnamon| Nutella and Roasted Nuts| Mixed Berry Compote

Beverages

Inhouse Roasted Ironwood Coffee

Long Black 4 Monsoon Malabar

Latte, Cappuccino, Flat White, Piccolo 4 Superior House Blend

Ristretto, Espresso, Macchiato 3.5

Chai Latte, Mocha, Hot Chocolate 4.7

Greek Coffee 5 Glykos (sweet), Metrios, (medium), Sketos (no sugar)

Extras 0.70 Large, Extra shot, Decaf, Syrups, Almond, Soy, Oat, Lactose Free

Iced Long Black 5.5

Iced latte 6.5

Ice Coffee, Ice Chocolate, Iced Mocha, Iced Chai (all with ice cream) **7.5**

Loose Leaf Tea 5

English Breakfast, French Earl Grey, Chamomile, Peppermint, Green,
Turkish Apple, Ginger

Milkshakes 8 Kids 6

Chocolate, Vanilla, Strawberry, Caramel, Banana

Smoothies

Mango Blast mango, banana, orange juice, mango sorbet **9**

Super Green spinach, banana, mango, honey, almond milk **9**

Banana Silk milk of choice, ice cream, banana, honey **9**

Acai coconut water, mixed berries, acai **10**

Protein boost choco whey protein, banana, oats, peanut butter, almond milk **10**

Freshly Squeezed Juice 8

Make Your Own

apple, orange, pineapple, cucumber, watermelon, carrot, celery, lemon,
spinach, ginger +**0.50**, mint +**0.50**, beetroot +**0.50**

Soft Drinks 5

Coke, Coke no sugar, Diet Coke, Lemonade, Fanta, Solo, Lemon Lime Bitters **6** Ginger Beer **6**

