

Breakfast Menu

Puff Pastry Jaffles

The Italian Stallion	14
Grass fed minced beef, mushrooms, garlic, free range bacon, cherry tomatoes slow cooked in red wine, basil sauce with melted mozzarella cheese.	
Cauliflower and Cheese (V)	14
Cauliflower, garlic with melted cheese.	
Ham and Gruyere	14
Ham off the bone with melted gruyere cheese.	
Chilli Cheese Steak	14
Steak, melted cheese, jalapeños and punk rock peppers secret sauce.	
Tomato, Cheese and Onion	14
Fresh cherry tomato, diced red onion, chives and melted cheese.	

Kids

I'm Not Hungry	10
Toasted ham & cheese sandwich	
I Wanna Go Home	10
Scrambled eggs & bacon	
I Don't Want That	10
2 pieces of toast - SPREAD OPTIONS: Peanut butter, Jam, Vegemite, Butter, Nutella, Honey, Banana, Avocado, Cheese	

Traditional

Eggs On Toast	10
Free range eggs served your way with fresh baked sourdough.	
Piggy Roll	15
Our free range slab bacon, gooey fried egg with melted cheese, texas barbecue sauce on a toasted brioche bun.	
Chilli Scramble	15
Free range eggs, punk rock peppers secret sauce and goats cheese served with house made chilli oil.	
Nuts about Avo	15
Smashed Avocado on toasted sourdough served with macadamias, pepitas and goats cheese with fresh lime.	
Breaky Burrito	17
Scrambled eggs, chorizo, avocado salsa, hash brown, cheese and BBQ sauce in a toasted tortilla.	
Vegitto (V)	17
Vegetarian burrito filled with an avocado salsa, red capsicum pesto, wilted spinach, hashbrown and scrambled egg.	
Breaky Bruschetta	17
Diced red onion, goats cheese, cherry tomato, basil, balsamic glaze, chimi churri	
Chorizo Hash Stack (GF)	19
Grilled chorizo, baby spinach, crispy hash browns, fresh avocado topped with two poached eggs and hollandaise.	
Eggs Florentine (V)	18
Toasted sourdough, wilted spinach, and house made hollandaise over 2 poached eggs	
Henny Benny	20
Croissant, bacon, house made hollandaise over poached eggs (Bacon \$20 / Crispy Salmon \$22)	
Ultimate breakfast	26
Sourdough, halloumi, bacon, roasted cherry tomatoes, housemade beans, wilted spinach, garlic mushroom, hash brown and eggs your way.	

Bowls

Acai Bowl (GF) (VE)	15
Amazonia acai blended through banana, topped with housemade granola and seasonal fruit	
Tropical Paradise Bowl (GF) (VE)	15
Blended banana, mango, passionfruit and pineapple topped with seasonal fruit and housemade granola	
Pink Passion (GF) (VE)	15
Blended dragonfruit and banana topped with housemade granola and seasonal fruit	

Smoothies + Juice

Acai Smoothie (GF) (VE)	10
Coconut water, banana and acai	
Mango Passion Smoothie (GF) (VE)	10
Coconut milk, mango, passionfruit, banana and pineapple	
Banana Smoothie (GF) (VE)	10
Ice cream, banana, cinnamon, honey and milk	
Espresso Nana Smoothie (GF) (VE)	10
Double shot espresso, banana and coconut milk	
Power Smoothie (GF) (VE)	10
Coconut milk, banana, vegan protein and cacao nibs	
Refresher Juice (GF) (VE)	10
Watermelon, apple, orange and pineapple	
Green Goodness Juice (GF) (VE)	10
Apple, cucumber, celery and ginger	
Breaky Juice (GF) (VE)	10
Apple, orange, carrot and ginger	
Veggie Patch Juice (GF) (VE)	10
Apple, carrot, beetroot and ginger	