

All Day Breakfast

<p>LUXE Sourdough Toast \$7</p> <p>Soy linseed/ Light Rye / Fig and Raisin / Gluten Free</p> <p><i>w/ butter, jam and other spreads</i></p>	<p>Eggs Your Style - two free range eggs \$12</p> <p>Poached, scrambled or fried. Served with two slices of sourdough toast and butter</p>
<p>Ricotta and Honey Toast \$12</p> <p>Soy linseed/ Light Rye / Fig and Raisin / Gluten Free</p>	<p>Brekky Burrito \$17</p> <p>Scrambled eggs, grilled chorizo, mozzarella, baby spinach, black beans, chipotle mayo on a toasted wrap. (V - great with avo or mushys!)</p>
<p>Homemade Muesli (V) \$15</p> <p>Toasted muesli, mixed berry compote, fresh blueberries & strawberries and poached pear atop of natural greek yoghurt (coconut yoghurt +2)</p>	<p>Veggie Stack (V) \$21</p> <p>Poached egg, avo mint & feta smash, roast tomato, grilled halloumi, basil pesto on sourdough (try adding mushrooms, bacon or your favourite side!)</p>
<p>Smoked Salmon Bagel \$14</p> <p>Cream cheese, baby spinach, capers and basil pesto on a toasted bagel</p>	<p>Salmon Stack \$24</p> <p>Poached eggs, sliced avocado, fresh tomato, wilted spinach and smoked salmon on sourdough (baby capers available)</p>
<p>Avo Ricotta Bagel (V) \$12</p> <p>Avocado, ricotta, fresh tomato and basil pesto on a toasted bagel</p>	<p>Breakfast Board \$24</p> <p>Two poached eggs, traditional smoked ham, avocado mint & feta smash, roast tomato, ricotta, house beetroot relish with sourdough toast</p>
<p>Bacon & Egg Roll \$10</p> <p>Free range fried egg, grilled bacon on toasted rustic roll. Your choice of house relish, tomato or BBQ sauce (add extra avo or egg)</p>	<p>Breakfast Add-ons</p> <p>Priced per item</p> <p><i>Smoked salmon / Avo mint & feta smash 7</i></p> <p><i>Pulled pork / Roast chicken / Spiced beef / Bacon 6</i></p> <p><i>Sliced avo / Mushroom / Chorizo / Haloumi 5</i></p> <p><i>Ham / Feta / Ricotta / Spinach / Tomato 4</i></p> <p><i>Caramelised onions, House Zuni Pickles 3</i></p>
<p>Ham and Poached egg \$12</p> <p>Traditional smoked ham, free range poached egg, caramelised onions, baby spinach and mayo on a toasted brioche (try adding halloumi)</p>	

Gourmet Sandwiches

<p>Ham, Cheese & Tomato \$10</p>	<p>Traditional smoked ham, cheddar cheese, fresh tomato (add caramelised onion)</p>
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BLT (Bacon, Lettuce, Tomato) \$10

Grilled bacon, mixed lettuce, fresh tomato and mayo (add avocado for a BLAT)

Roast Chicken \$15

Chicken, avocado, lettuce, and mayonnaise

Smoked Salmon \$16

Salmon, avocado, lettuce, tomato and mayonnaise

Heritage Ruben \$16

Slow cooked beef silverside, swiss cheese, pickles, sauerkraut, mustard & mayo

Pulled Pork Melt \$15

Caramelised onions, tomato relish, zuni pickles & cheddar cheese

Burgers ---

All served on toasted rustic roll with a side of potato crisps

American Style Cheeseburger \$15

180g beef patty, double sliced cheddar, house burger sauce & homemade zuni pickles

Tokyo Pulled Pork \$16

Slow cooked pulled-pork, wasabi mayo, coleslaw, pickled ginger

Grilled Chicken Burger \$16

Avocado, mixed lettuce, tomato, swiss, aioli and house romesco sauce

Salads

Heritage Roast Pumpkin Salad (V) \$19

mesclun, quinoa, toasted pepitas, sunflower seeds & walnuts, dried cranberries, tahini yoghurt & balsamic reduction

Power Bowl (V) \$20

Poached eggs, fresh spinach, quinoa, black beans, roast tomato, halloumi & lemon za'tar dressing

Salad Add-Ons

Add some protein to your salads!

Roast chicken, Pulled pork, Spiced beef 6

Smoked salmon 7

From The Bakery

Blueberry and Ricotta muffins \$5.50

LUXE

Croissants		Double-Choc Brownie	\$4.50
LUXE		Homemade	
<i>Plain 5</i>			
<i>Nutella 6</i>		Protein Balls - choc / fruit & nut	\$4
<i>Almond 7</i>		Homemade	
Berry Danish	\$6	Choc-chip cookie	\$3
LUXE		Homemade	
Banana Bread	\$5	Lemon Polenta cake	\$7
Homemade		Homemade	
Friands	4.50	HAP cake (Honey, Almond & Pistachio)	\$7
Homemade		Homemade	