



Breakfast - Brunch

UNTIL 2:45pm

Eggs Your Way

(GFO) (Scrambled: add \$1.00)

Eggs poached, scrambled, or fried on sourdough, rye, or gluten free - add your choice of sides (see below) - \$12.00

Big Brekky

A satisfying serve of chorizo, bacon, tomato, mushrooms, (one) hash brown, with, of course, your style of eggs: fried, scrambled, or poached. - \$27.50

Smashed Avocado (GFO)

Classic smashed avo on a slice of rye, sourdough or gluten free on a base of baby spinach, cherry tomatoes, fetta, and two poached eggs. Topped with a dukkah spice. (Extra slice bread add \$1.50) - \$21.90

Superfood Porridge (VO)

A generous serve of oats, capped with 5-seed mix, honey, cinnamon, berries and banana. - \$15.80

Eggs Benedict (GFO)

Your choice of fill with two poached eggs on sourdough generously drizzled in hollandaise, and paprika. (Select: smoked bacon \$5.00, smoked salmon \$6.50, fresh ham \$4.50, or avocado \$5.50 - or a combination) - from \$19.50

Turmeric Eggs (V/GFO)

Turmeric-spiced scrambled eggs with cherry tomato, baby spinach, fetta, and chorizo served on sourdough. - \$22.00

Mushrooms on Toast (V/GFO)

Garlic and mixed herb sauteed mushrooms served on sourdough with baby spinach, and capped with grated parmesan and two poached eggs - \$21.50

Omelette (V/GFO)

A generously-sized collection of creamy whipped eggs with 3 of your favourite fillings - Min \$19.00
Please choose from: mushrooms, chorizo, bacon, cheese, tomato, onions, capsicum, baby spinach. [Extra Fillings from 0.50]

Pancakes

A fluffy stack of pancakes capped with fresh berries biscuit crumb, fairyfloss, served with ice cream and drizzled in maple syrup. - \$19.50
Kid's serve: - \$12.00

French Toast

2 generous egg-coated brioche slices fried to perfection! Served with a capping of fresh berries, syrup, banana, and ice cream. (Kid's serve: \$11.50) - \$18.50

Fruit Salad & Yoghurt (V/GFO)

A generous serve of seasonal fruits with a large dollop of yoghurt. - \$11.00
(Add a side of premium granola crunch...) (- \$2.00)

Chilli Eggs (V/GFO)

Soft-scrambled eggs with cherry tomato, danish feta, and capped with chilli and dried shallots, served on a butter croissant. - \$20.80

The Green Bowl (V/GFO)

A satisfying assemblage of broccolini, grilled haloumi, avocado, sumac pickled-red onion, poached eggs on a deliciously smooth house-made beetroot hummus and dusted with a 5 seed mix. - \$22.90

Sides

Hashbrown	(2 hashbrowns add \$5.00)	-	\$3.00
avocado, mushrooms, tomato, fetta, baby spinach	(price per choice of item)	-	\$5.50
bacon, chorizo, haloumi, steamed broccolini	(price per choice of item)	-	\$6.00
smoked salmon		-	\$6.50
GF Focaccia		-	\$5.20