

BREAKFAST MENU

Breakfast Daily 6am until 12 noon



HOMEMADE BANANA BREAD (N) 12.0

Served with a choice of **Vanilla mascarpone** or **Maple pecan butter**

FRUIT & NUT TOAST (N) 10.0

TOAST WITH JAM 8.0

Vienna ciabatta, organic sourdough, lupin and linseed
Gluten Free +1.0

GOLDEN GRANOLA BOWL (N)(VG)(DF) 19.5

House made toasted granola, coconut panna cotta, berry compote, seasonal fruits, milk

BIRCHER MUESLI (N)(V) 19.5

Overnight soaked oats with dried fruits, super seed & nut mix, Greek yoghurt, mixed berry compote

ACAI BOWL (N)(VG) 20.0

Brazilian super berry & banana puree, house granola, seasonal fruits, shredded coconut, chia seeds and goji berries.
(Please allow at least 15 minutes of preparation)

PANCAKES 19.5

Buttermilk pancakes served with vanilla mascarpone cheese, berry compote, seasonal fruits & maple syrup.

BISCOFF FRENCH TOAST 24.0

Vanilla cinnamon brioche French Toast, coconut panna cotta, Lotus Biscoff, seasonal fruit, maple syrup, biscuit crumble

BEEF BULGOGI 24.5

12hr slow cooked beef brisket, Korean bulgogi glaze, kimchi salad, Turkish bread, one poached egg, house hollandaise sauce.

KOREAN FRIED CHICKEN WAFFLE 23.5

Crispy spicy Korean fried chicken on waffle, house mixed apple slaw & bean sprouts, maple syrup

BREAKFAST STEAK (K)(GF) 34.0

Eye fillet steak, mayo relish, grilled haloumi, smashed avocado, wilted spinach, 2 poached eggs and hollandaise sauce

SALMON GRAVLAX (GFO) 28.0

48hr cured salmon marinated with a blend of spices, pink peppercorn & dill, two poached eggs, smash avocado, on Vienna toast, beetroot relish, labneh, pumpkin hummus

CHILLI SCRAMBLE (V)(GFO) 23.0

Scrambled eggs cooked with spinach and harissa jam on Vienna toast topped with Danish fetta and Jalapeños.

HASH STACK 24.0

Layered oven roasted royal blue potato cake, braised shredded pork, broccolini, two poached eggs, house hollandaise sauce.

BREAKFAST BAGEL 20.5

Bacon, smashed avocado, fried egg, Swiss cheese, spinach, chilli mayo.

AVO SMASH (N)(VG)(GFO)(N) 19.5

Smashed avocado on Vienna toast, Danish feta, rocket, roasted cherry tomatoes, super nut & seed mix, drizzle of lemon dressing & balsamic glaze.
Add a poached egg +3.0

EGGS BENEDICT (GFO) 20.5

Two poached eggs, broccolini, baby spinach, hollandaise sauce on brioche bun, with a Choice of:

Ham, Bacon, Chorizo, Smoked Salmon, Mushrooms or Avocado

JAPANESE MISO MUSHROOMS (N) 23.0

Panfry mushrooms with kale, house sweet miso soy on toast, one poached egg and nori.

CORN FRITTERS (N) 23.5

Corn, mozzarella buffalo cheese & potato fritters, labneh, smashed avocado and salsa.

ATLANTIC SALMON HASH (N) 28.0

Potato cake, grilled halloumi, smashed avocado, one poached egg, smoked salmon, dukkah, rocket

TUNA MELT (GFO) 23.5

Tuna, onion, capsicum, corn, tomato, spicy mayonnaise, rocket, cheese, one poached egg on brioche bun

BREAKFAST PIZZA 26.5

One fried egg, harissa tomato base, mozzarella, chorizo, pulled pork, mushrooms, cherry tomato, rocket

BIG BREAKFAST (GFO) 25.0

Eggs your way on buttered toast, grilled tomato, bacon, chipolatas, mushrooms, and homemade hash brown.

VEGETARIAN BIG BREAKFAST (V)(GFO) 25.0

Eggs your way on buttered toast, grilled tomato, avocado, homemade hash brown, mushrooms, sauteed spinach,

EGGS ON TOAST (V)(GFO) 14.0

Eggs your way on buttered Italian Vienna toast.

EXTRAS

Smoked Salmon 7.5

Bacon | Chorizo 6.5 | Halloumi 6.5

Homemade Hash-Brown | Chipolatas | Feta 5.0

Mushrooms | Sautéed Spinach | Smashed Avocado 4.5

Roasted Tomatoes 3.5

Hollandaise Sauce | Aioli | House Sauces 2.0

Gluten Free Option | 1.0

Please advise us of any allergies, intolerances, or dietary requirements. 100% exclusion of nuts, gluten and seafood cannot be guaranteed.

Please note, while we try our best, not all changes can be accommodated. A surcharge of 15% applies on all public holidays.

(V) Vegetarian (VG) Vegan Option (GFO) Gluten Free option (GF) Gluten Free (N) Contains Nuts (DF) Dairy Free (K) Keto Friendly