

# BREAKFAST MENU



Breakfast Daily 6am until 11:45 am

## HOMEMADE BANANA BREAD (NFO) 14.5

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

## HOMEMADE GRANOLA (N)(V) 19.5

House made toasted granola with mixed nuts and dried fruits, honey yoghurt panna cotta, berry compote, seasonal fruits

## BIRCHER (N)(V) 19.5

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

## ACAI BOWL (NKVG) 22.0

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 20.0

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

## CRUNCHY FRENCH TOAST (N) 23.5

Corn flake coated cinnamon brioche French toast, fresh seasonal fruit, raspberry curd, vanilla mascarpone, pistachio, maple syrup. Add ice cream +3.0

## BREAKFAST STEAK (K)(GF) 36.5

120g eye fillet steak, mayo relish, grilled halloumi, avocado, wilted spinach, 2 poached eggs and hollandaise sauce

## SALMON GRAVLAX (GFO) 29.5

48hr cured salmon marinated with a blend of spices, pink peppercorn & dill, two poached eggs, smash avocado, on Vienna toast, beetroot relish, garlic labna and rocket.

## CHILLI SCRAMBLE (V)(GFO) 23.5

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

## HASH STACK 25.0

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

## BREAKFAST BAGEL 21.5

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

## BEEF BULGOGI 25.0

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

## KOREAN FRIED CHICKEN WAFFLE 24.0

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

## CHORIZO TURKISH EGGS (N) 25.0

Chorizo ragu with saffron, 2 poached eggs, garlic labna, spiced butter, dukkah, jalapeños, Turkish bread

## EGGS BENEDICT (GFO) 21.5

Two poached eggs, asparagus, baby spinach, hollandaise sauce on brioche bun, with a Choice of one of the following:

**Ham, Bacon, Chorizo, Mushrooms or Avocado**

## JAPANESE MISO MUSHROOM (DFO) 23.5

Mixed mushroom sautéed with kale in miso soy topped with broccolini, a poached egg, hollandaise sauce, nori, Vienna toast.

## VOYAGER TREAT (V) 25.0

Black sesame eggplant puree, served with sweet potato cake topped with halloumi, a poached egg, broccolini, baby carrot & beetroot bearnaise.

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

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

## MOZZARELLA CORN FRITTERS (V) 23.5

Corn, mozzarella buffalo cheese & potato fritter balls served with beetroot béarnaise, avocado and salsa.

## BIG BREAKFAST (GFO) 26.0

Eggs your way on buttered toast, cherry tomatoes, bacon, chipolatas, mushrooms, and homemade hash brown.

## VEGETARIAN BIG BREAKFAST (V)(GFO) 26.0

Eggs your way on buttered toast, cherry tomatoes, smashed avocado, homemade hash brown, mushrooms, sautéed spinach,

## EGGS ON TOAST (V)(GFO) 14.0

Eggs your way on buttered Italian Vienna toast.

## EXTRAS

Smoked Salmon 8

Bacon | Chorizo 6.5 | Halloumi 6.0

Homemade Hash-Brown | Chipolatas | Feta 5.0

Mushrooms | Sautéed Spinach | Smashed Avocado 4.5

Roasted Cherry 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

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