

BREAKFAST MENU

Breakfast Daily 6 am until 11:45 am



HOMEMADE BANANA BREAD ^(NFO) **14.5**
Served with **Vanilla mascarpone**

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)} **21.0**
House made toasted granola with mixed nuts, seeds and dried fruits, honey yoghurt panna cotta, berry compote, seasonal fruits

BIRCHER MUESLI ^{(N)(V)} **20.0**
Overnight soaked oats, fruit, nut and seed mix, Greek yoghurt, berry compote, seasonal fruits

ACAI BOWL ^{(N)(VG)} **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)} **38.0**
130g eye fillet steak, mayo relish, grilled halloumi, avocado, wilted spinach, 2 poached eggs and hollandaise sauce

SALMON GRAVLAX ^(GFO) **31.0**
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 fetta and Jalapeños.

HASH STACK **26.5**
Layered oven roasted royal blue potato cake, braised shredded pork, broccolini, two poached eggs, hollandaise sauce.

BREAKFAST BAGEL **22.5**
Bacon, smashed avocado, fried egg, Swiss cheese, spinach, chilli mayo.

BEEF BULGOGI **26.5**
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, maple syrup

CHORIZO TURKISH EGGS ^(N) **26.5**
Chorizo ragu with saffron, 2 poached eggs, garlic labna, spiced butter, jalapeños, Turkish bread

EGGS BENEDICT ^(GFO) **22.5**
Two poached eggs, broccolini, 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) **24.0**
Mixed mushroom sautéed with kale in miso soy topped with broccolini, a poached egg, hollandaise sauce, nori, Vienna toast.

VOYAGER TREAT ^(V) **26.0**
Black sesame eggplant puree, served with sweet potato cake topped with halloumi, a poached egg, broccolini, baby carrot & beetroot bearnaise.

AVO SMASH ^{(V)(VG0)(GFO)(N)} **19.5**
Smashed avocado on Vienna toast, Danish fetta, rocket, roasted cherry tomatoes, super nut & seed mix and balsamic glaze. Add a poached egg *+3*

MOZZARELLA CORN FRITTERS ^(M) **23.5**
Corn, mozzarella buffalo cheese & potato fritter balls served with beetroot béarnaise, smashed avocado and salsa.

BIG BREAKFAST ^(GFO) **27.0**
Eggs your way on buttered toast, cherry tomatoes, bacon, chipolatas, mushrooms, and homemade hash brown.

VEGETARIAN BIG BREAKFAST ^{(V)(GFO)} **27.0**
Eggs your way on buttered toast, cherry tomatoes, smashed 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 8

Bacon | Chorizo 7.0 | Halloumi 6.5

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 Friendl